

THE PROFESSED COOK:

OR, THE MODERN ART OF
Cookery, Pastry, and Confectionary,
MADE PLAIN AND EASY.

Consisting of the most approved Methods in the

FRENCH as well as ENGLISH COOKERY.

IN WHICH

The French Names of all the different Dishes are given and explained;
whereby every Bill of Fare becomes intelligible and familiar.

CONTAINING

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| I. Of Soups, Gravy, and and Broths. | XII. Of Omelets. |
| II. Of Sauces. | XIII. Pastes of different Sorts. |
| III. The different Ways of dressing Beef,
Veal, Mutton, Pork, Lamb, &c. | XIV. Dried Conserve. |
| IV. Of First Course Dishes. | XV. Of Cakes, Wafers, and Biscuits. |
| V. Of dressing Poultry. | XVI. Of Almonds and Pistachios made
in different Ways. |
| VI. Of Venison. | XVII. Marmalades. |
| VII. Of Game of all Sorts. | XVIII. Jellies. |
| VIII. Of Ragouts, Collops, and Fries. | XIX. Liquid and dried Sweetmeats. |
| IX. Of dressing all Kinds of Fish. | XX. Syrups and Brandy Fruits. |
| X. Of Pastry of different Kinds. | XXI. Ices, Ice Creams, and Ice Fruits. |
| XI. Of Entremets, or last Course Dishes. | XXII. Ratafias, and other Cordials, &c. |

INCLUDING

A TRANSLATION of LES SOUPERS DE LA COUR;

WITH THE

Addition of the best Receipts which have ever appeared in the French or
English Languages, and adapted to the London Markets.

By B. CLERMONT,

Who has been many Years Clerk of the Kitchen in some of the first Families of this
Kingdom, and lately to the Right Hon. the Earl of ARBINGTON.

The THIRD EDITION, revised and much enlarged.

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M.DCC.LXXVI.

PROCESSED BOOK

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P R E F A C E.

THE Book the Translation of which makes a material Part of this Work, is the last Production on French *Cookery*, printed in Paris, by the King's Privilege, intitled, *LES SOUPERS DE LA COUR*. I shall not pretend to make any further Apology for the Title of *Supper*, than that the French are, in general, more elegant in their Suppers than Dinners. I procured it from France for my own Help and Instruction, as a Clerk of the Kitchen; and finding it of great Utility, I thought that a Translation would be both agreeable and useful to many Gentlemen, Ladies, and others, as it contains the greatest Number of the most approved and newest Receipts in Cookery, Pastry, and Confectionary, of the present Time; and as Bills of Fare are mostly made in French, I also thought it very necessary, and of particular Use, to retain all the French Names and Appellations, giving at the same Time a literal Translation, or the Meaning from whence derived, by which I hope to be allowed the Expression of reconciling the English *Maitre d'Hotel* to the French Cook. Although it may be said, that great Numbers of these Receipts were known by the same Names Years ago, the Truth of which I am very sensible of; yet I am also certain, that the Performance is very different, and in a much genteeler Taste, than is to be found in any Books treating on Cookery, &c. having examined many prior to this, as *La Cuisine Royale*, *Le Maitre d'Hotel Cuisinier*, and *Les Dons de Comus*; of which this Book may be called the *Essence*, with Improvements. Gentlemen and Ladies are liable to Deception, in seeing their Bills of Fare, not caring to enquire into the particular Merit of every Dish, which often takes its

Name from the Inventor, or the Person of Consequence whose Palate it pleased first, and under a pompous Name often proves not worth the Executing. By referring to the different Kind of Meat proposed, every Body may easily find out any particular Dish, or what may be most agreeable to furnish their Tables with. It is more particularly useful to the English Cooks, House-keepers, and every one employed in providing and making Bills of Fare, who have not had an Opportunity of being acquainted with French *Cookery*. When Dinners and Suppers are to be dressed by Cooks hired for the Time, they are mostly allowed to make the Bill of Fare: This Book will greatly assist the House-Servant how to provide the proper Necessaries for the Execution of it; the Master will find what Provisions are to be allowed, and the Servants will receive great Assistance for the Performance of their Duty in each Station: Clerks of the Kitchen, whose Duty it is to make Bills of Fare, and to provide accordingly, will also find it of very great Use; as, by this Means, Concord and Unanimity will reign between Cook and Provider, which, if either is deficient in his Business, often creates disagreeable Altercations to Masters and Mistresses, by Changes and other Inconveniences more to be attended to. I have myself, as well as many others, been Witness of the Diffidence of English Cooks, in looking at Bills of Fare, of which they had probably executed the whole several Times, only under different Denominations. This has been my greatest Inducement to retain all the French Names as in the Original, and to render their Meanings in English as concisely as I was able; although many which go by certain Appellation, which cannot be rendered into English with any tolerable Interpretation (at least by me) being frequently adopted from proper Names or Titles, they soon will become familiar to every common Understanding, being mostly adopted in the English Language already, at least in
Terms

P R E F A C E.

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Terms of Cookery, &c. The French Cook (how far this may please him) will lose nothing by the Perusal, as very few are thoroughly acquainted with the Whole, and will help the Memory to great Advantage: There is still Room in Abundance for those who have Understanding, and Inclination for Improvement. To the *Complete Cookery*, the Author has also added CONFECTIONARY; in which I have been more particularly exact, as knowing it to be very much wanted among English Servants. Ladies who delight in the *profitable* Amusement of making their own Sweet-meats, and House-keepers, whose Business it is in most Families in England, will find it of very great Utility, not only for the Number of different Receipts, but the particular Methods of preparing the Sugar, by which they will save the Trouble and Expence of renewing their Summer's Work in Winter, as the Sugar being prepared according to the Method laid down in this Book, will keep the Sweet-meats of any Kind in their proper Colours and Goodness for Years.

A tedious Collection of Bills of Fare would, I am persuaded, be unnecessary, as a fertile Imagination, and a LARDER provided accordingly, is the only Rule that can be given for furnishing a Table properly, considering the Company, and the Size of the Dishes which are to be used.

I beg the Candour of the Public will excuse the Incorrectness of the Language and Diction. My Inabilities, and Situation in Life, as an actual Servant to the Earl of *Asburnham* at the Time of the first Publication of this Book, will, I trust, plead my Apology; and I hope it will be found easy to all common Understandings, for whose peculiar Service it is intended.

As every Country produces many Articles peculiar to itself, and considering the Difference of Climates, which either forward or retard them, I would not rely absolutely on my own Knowledge, in regard to each Article; I applied therefore to three Tradesmen, all

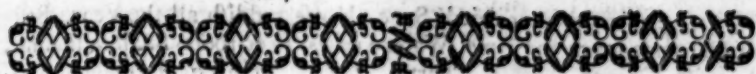
eminent in their Profession, one for *Fish*, one for *Poultry*, and one for the Productions of the *Garden*, viz. Mr. *Humphrey Turner*, Fishmonger, in *St. James's-Market*; Mr. *Andrews*, Poulterer, in ditto; and Mr. *Adam Lawson*, many Years chief Gardener to the Earl of *Alburbani*; in this Article I was also assisted by Mrs. *Rice*, Green-Grocer, in *St. Alban's-Street*; to all whom I am particularly thankful for their ready Compliance, equally for myself, as for all those who may hereafter make use of this Book, as a Guide to Market.

The Encouragement this Work has met with, by the Sale of two Editions in a short Time, having far exceeded my own Expectations, in Obedience to the Sense of my Friends, I have now put my Name to this revised Edition.

B. CLERMONT.

Princes-Street, Cavendish-Square, June 1, 1776.

THE



PRODUCTIONS of the SEASONS.

DU PRINTEM. OF SPRING.

THE Spring is the first and most promising Season of the Year, although the most confined in its Productions, in regard to Poultry, Fruits, and Gardenings; it comprehends, *March, April, and May*. The *London* Markets are constantly well supplied with Butcher's Meat through the whole Year. I shall take no further Notice of these Articles, than that *London* has the Advantage of *Paris*, in the Articles of Veal and Lamb, which are to be had in *London* all the Year; an Advantage to Entertainments, which the French have not. To render this in the easiest Manner I am able, I shall take particular Notice of Monthly Productions of each Kind, under their different Sorts, and give the Preference to *Fish*, in the Course of the four Seasons. *March* produces Salmon, Cod, Haddocks, Whittings, Smelts, Carps, Craw-fish, potted Lampreys, pickled Sturgeon, Salt-fish, Oysters, John-dorey, by chance, fresh Sturgeon, and Turbots, the same with Plaice, Flounders, Herrings, Mussels, and Cockles at Times. *April* continues much the same, with the Addition of Soals, Scate, Turbots; the latter End, Mackarels, Trouts, fresh Sturgeon, pretty common, Thames Salmon (commonly called Crimp-Salmon.) *May*, Thames Salmon, plenty, Turbots, and Uxbridge Trouts, Scate, Maids, Soals, red and grey Mulletts, Mackarels, Flounders, Smelts, from the Beginning of the Month; Eels, Lobsters, Prawns, Craw-fish, and fresh Sturgeon, at Times. *Poultry*: The Beginning of this Season produces Ducklings, Turkey Polts, green Geese, wild and tame Pigeons, and Squab ditto, Quails, wild Rabbits, Guinea Fowls, Pea Fowls, Capons, Pullets with Eggs, Pullards, Spring-Fowls, Chickens, Bustards, Cock's-combs, fat Livers, Eggs, and Stones, Turkey Pinions, Leverets, Plover's Eggs. N. B. That this Month also produces wild Ducks, Easterlings, Widgeons, Teals, Dunbirds, but all going out of Season. *In Fruits and Garden Stuff*: Fruits remaining the Beginning of this Season, are Golden Pippin, Nonpareil Apples, Pearmain ditto, Chesnuts, Medlers, dried Apples, St. Germain Pears, and Winter Chaumontelle Royal, Lemons and Oranges, Stone Pippins: For Kitchen Use, Savoy, Sprouts, white and red Cabbages, Carrots, Parsneps, Potatoes, small Lettuces, white Endives, Cellery, large and small Onions, Cardoons, Asparagus, almost all the Year between natural and forced; all Sorts of sweet

Herbs,

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Herbs, either green or dried, Sage, Horse-raddish all the Year, Bed-Mushrooms much the same, Water-creffes, Beet-roots, small Sallading, Spanish Onions, Sorrel, Charvil, Leeks, Spinach, Jerusalem Artichokes, Parsley and Parsley-Roots all the Year, except the Winter is very severe; many forced Articles of Gardening are produced in this Season, as Cucumbers, Peas, Beans, and sweet Herbs of most Sorts. I shall take no further Notice of these Things, as the Purchase of them is very high, and the Things are of small Value in regard to their Goodness. Pomegranate to be had in this Season. *April*, Much the same Production on Hot-beds as the last; Golden Pippins, Nonpareils continue good; also Winter Bon-chretien, and Colmar Pear, China and Seville Oranges, the Kentish-stone Pippins, and Non-such Apples for Kitchen Use, and much the same Sorts of Garden-Stuff, with white and purple Brocoli, Asparagus, and young Raddishes, green Plants, small Sallading; all Sorts of green, sweet, and cooling Herbs. *May*, Most of the Winter Greens scarce; but produces fresh Provisions, both for Deserts and Cookery; as first, towards the End, early Duke Cherries, Scarlet and Wood Strawberries; and for Kitchen Use, green Peas, Kidney-beans, young Plants, Cauliflowers, Celery, Carrots, both young and old, the last mostly called Sand-Carrots, Spinach, Lettuces, natural Asparagus, green Gooseberries, Apricots for Tarts, young Artichokes, and many other Articles, according as the Season is favourable.

DE L'ETE. OF SUMMER.

This Season comprehends *June*, *July*, and *August*. *June* produces of *Fish*, Thames Salmon, Turbots, plenty, Trouts, Mackarels, Soals, red Mulletts at Times, and fresh Sturgeon the same, Scate, Maids, Flounders, Eels, Lobsters, Crabs, Prawns, Craw-fish, and sometimes John-doreys, with Brills, and Hallibot. *July* continues much the same. *August*, Thames Salmon, Turbots, only the Beginning of the Month, and then often indifferent; Trouts are out of Season the latter End of this Month, Soals are good, Scate, Brills, Maids, Plaice, Carps, Tenches, Prawns, and Craw-fish. In *Poultry*, dry pulled Geese and Ducks, wild Rabbits, wild Pigeons, Fowls, Chickens, dry pulled Turkeys, tame Pigeons, GIBLETS, Wheat-ears, large Fowls, and middling Chickens, Quails, Guinea Fowls, Chickens, and Leverets. Of *Fruits and Garden Stuff*, Strawberries of all Sorts in full Perfection, and early Duke Cherries, Currants, both white and red, Melons, Peas and Beans of all Sorts, Cauliflowers, young Turnips, all Sorts of Roots, Herbs, and Sallading. Also, *July*, with the Addition of the Masculine Apricots, both for Deserts, Tarts, and Preserves, Hautboys, and all the early Sorts of Cherries, Melons, and Cucumbers plenty, Artichokes, Carolina Strawberries, Fenchio Duke Cherries. *August* continues some Time much the same, with the Addition of black and white Heart Cherries, Peaches and Nectarines, Hautboys, late Scarlet and Wood Strawberries, ripe Gooseberries,

PRODUCTIONS of the SEASONS. ix

berries, and Currants of all Sorts, some early Sorts of Plumbs; this is the Season when Confectionary replenishes its Store for the Winter with dried and liquid Preserves, Marmalades, Cake, Paste, Syrup, &c. The Kitchen is supplied abundantly with all Sorts of Roots and Greens, of which a Recapitulation would be both tedious and useless.

DE L'AUTUMNE. OF AUTUMN.

This Season comprehends *September, October, November*, and gives us the greatest Varieties of any for good and great Entertainments, in regard to Venison and Game of all Sorts. In *Fish*, *September* produces Cod, small Whittings, Smelts, Haddocks, Soals, Brills, Scate, Maids, Flounders, Eels, Crabs, Prawns, Herrings, Craw-fish, John-doreys, and Turbots at Times, Carps, Tench, Perch and Pikes. *October* continues much the same, with very good Craw-fish, Gad-geons, Carps, Eels, Lobsters, and Salmon the latter End of this Month; also Brawn coming into Season, and sold by the Fishmongers. *November*, Salmon plenty, Crimp-Cod, and Whittings, Haddocks, Smelts, Soals, Brills, Scate, and Flounders, Plaice, with the same Productions as the last, only Lobsters often deficient in this Month; pickled Sturgeon, Oysters, Mussels, and Cockles at Times. Of *Butcher's Meat*, Pigs, and Pork in full Season. In *Poultry*, the Beginning of this Season, tame Ducks, large Fowls, middling ditto, Quails, Partridges, Land and Water Reals, Hares, Rabbits, Pigeons. *October*, Geese in Perfection, Giblets, Pheasants, Turkeys, Woodcocks; the latter End, wild Ducks, Teals, Easterlings, Widgeons, Plovers coming into Season, Snipes, Larks, Wood Pigeons, tame Rabbits, and Dunbirds. In *Fruits*, &c. the Beginning continues much as the last Season, with late Duke Cherries, Peaches, Nectarines, Figs plenty, Sweet-water Grapes, red and white Currants, green Gage Plumbs, and St. Catherine ditto, with other Sorts of inferior Quality, Mulberries, Walnuts, Filberts, Orlean Plumbs, red Currants, Morella Cherries for Tarts and Preserves; Field Mushrooms, best for pickling; Garden Greens of all Sorts pretty plentiful, fresh Cardoons and Potatoes; several Sorts of Apples for Tarts and other Kitchen Uses. *October* continues much the same, with Nectarines, latter Catherine Peaches, good for raw eating, stewing, baking, &c. and the Newington Nectarines, Grapes of all Sorts, Bergamotte Pears, Burée and Cressant ditto, Golden Pippins coming in good, Medlers, Mulberries, Walnuts, Imperatrice Plumbs, Chestnuts, English Truffles coming in, and continue for about four Months; the Kitchen is still well supplied with common Roots and Greens, red Beet Roots, good for Sallad, with Spanish Onions, Cellery in Perfection for all Uses; Cardoons, Cloreri, Brocoli, Endives, Lettuces, young Spinach. *November*, Grapes, Burée Pears, Cressant, and St. Germain, Colmar and Bon-chretien Pears, Golden Pippins, Nonpareil Apples, and all other Sorts for Kitchen Use; Love Apples, good to mix with *fumée* Sauce; and much the same Roots and Greens as the Month before.

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x PRODUCTIONS of the SEASONS.

DE L'HYVER. OF WINTER.

This Season comprehends *December, January, and February.* The Produce of *Fish* in *December*, is Salmon, Crimp-Cod, Scate, Haddocks, Whittings, Smelts, Soals, Brills, Plaice, Founders, Crabs, Craw-fish, Carp, Perch, Eels, Gudgeons, Turbots by chance, pickled Sturgeon. And *January* much the same, with potted Lampreys, Salt Fish, Barrel Cod, fresh Sturgeon, John-doreys at Times, Oysters of all Sorts, Mussels, Cockles, Turbots by chance. *February* continues much the same, except that Cod, Haddocks, and Whittings are going out of Season, and Plaice and Flounders are but indifferent; of *Poultry*, Cock Turkeys, Hen ditto, large wild Rabbits, Larks, Snipes, Woodcocks, Plovers, Bustards, Capons, Pullards, middling Fowls, Chickens, Quails, Hares, Pheasants, Partridges. N. B. Dry pulled Geese and Ducks are almost out of Season about *January.* The Garden furnishes still most Part of this Season with Golden Pippins, Nonpareil and Pearmain Apples, Medlars, dried Apples, Chestnuts, St. Germain and Winter Chaumontelle-Royal Pears, Colmar Pears, Golden Rennets, and Russet Apples for Kitchen Use, with Savoy-Sprouts, red Cabbages, *Borcole*, Carrots, Parsneps, Potatoes, Endives, the French *Choux Rave*, commonly called Turnip Cabbages, Cellery, Onions, Cardoons, and much the same Sort of Roots and Greens as set forth at the Beginning of the Spring Season; all Sorts of *Purée* and Italian Paste are very useful at this Time for Soups, as the Herbs are rather scarce and of very little Flavour; all Sorts of Butcher's Meat is good, with Pork and Pigs in full Season; also several Sorts of Roots, although very little used in *England*, as Corianders, Skirrets, Saffafras Roots for Kitchen Use, with Kentish-stone Pippins, and small Sallading, also all Sorts of sweet and cooling Herbs coming into Season, at the latter End.



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THE
PROFESSED COOK.

Des Bouillons, Jus, & Coulis.

Of Broth, Gravies, and Cullis.

Bouillons de Mitonage, ou Bouillon Général.

Of Soaking or General Broth, Gravy, and Cullis.

THIS is made of Rump, Brisket, or short Ribs of Beef, which ever is most convenient; the Meat makes a large Dish, and is the French *Bouilli*, or the *Pièce Tremblante*: It is commonly eaten plain, with a little salt over it, and some of the Broth, with a little fine chopped Parsley; or any Sauce that may be most agreeable. When the Pot is well skimmed, put into it Roots and Herbs, at Discretion.

The Broth serves to make your Gravies, Cullis, Brazes, and common Soups, adding thereto what Herbs or Roots you please.

Bouillon pour les Potages & Sauces.

Broth for Soups and Sauces.

ACCORDING to the Quantity wanted, put into your Pot large Slices of Beef, of Leg and Knuckle of Veal, of Neck or Loin of Mutton, and a Fowl, (an old one is very good for this Purpose;) take particular

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Care to skim it very well, then add Roots and Herbs as you think proper, viz. Leeks, Carrots, Parsneps, a Head of Celery, Parsley-roots, large Onions stuck with a few Cloves, and a little Parsley and Thyme tied together; you may boil in this Broth whatever you propose to serve in the Soup, such as Fowls, Pigeons, Partridges, &c. taking particular Care that the Broth be very clear, well tasted, and not too much of the Herbs or Roots. It serves you to simmer your Soups, being coloured and strengthened with a little Gravy; and also to make the liquid of Sauces.

Bouillon à la hâte.

Broth made in haste.

CUT small Slices of a Fillet of Veal, lean Meat of Beef, Carrots, Celery, sliced Onions, a Couple of middling Turnips, one Head of Clove; garnish the Bottom of a Stew-pan with a few Slices of Lard*; then put in the Meat and Roots; soak it on a middling Fire, until the Meat begins to catch at the Bottom of the Pan; then pour some boiling Water on it, and let it boil smartly about half an Hour, or more; add salt, skim it, and sift it clear for Use.

* The Lard here meant, is the Fat of Bacon cured without being smoked, for the Use of Cookery; and is to be understood as such in every instance throughout this Work.

Bouillon au Bain-Marie.

Broth made in one Pot boiling in another.

PUT an earthen Pot into a larger one with boiling Water; cut Slices of Beef, Fillet of Veal, half a Barn-door Fowl or Capon, a large Onion stuck with one or two Cloves, and a few Bits of Roots; boil it in that Manner for five or six Hours, taking Care to supply the first Pot with boiling Water pretty often, and some of the first Broth in the Meat Pot; skim it very clean, and



and sift it in a Lawn Sieve. It ought to be strong enough to cool to the Consistence of a light Jelly.

N. B. The French use this Method with earthen Vessels, which are not common in England, that will stand the Fire for this Purpose; but Copper ones will answer the same End with Care.

Consommé.

Jelly Broth.

PUT into your Pot or Stew-pan Slices of Beef, of Veal Fillet, a Fowl, and one or two Partridges, according to the Quantity required; put it on the Fire without Liquid until it catches a little, and turn the Meat now and then, to give it a proper Colour; then add some good clear boiling Broth, and scalded Roots, as Carrots, Turnips, Parsneps, Parsley-roots, Celery, large Onions, two or three Cloves, a small Bit of Nutmeg, and whole Pepper; boil it on a slow Fire about four or five Hours with Attention, and add a few Cloves of Garlick or Shallots, and a small Faggot, or Bunch of Parsley and Thyme, tied together; when it is of a good yellow Colour, sift it. It serves for Sauces, and to add Strength to your Soups, particularly those made of Herbs or Italian Paste.

N. B. I am very sensible that many People (more particularly in England,) have an Aversion to the Taste or Smell of Garlick; I nevertheless presume to say, that its Effects are very good when used with Moderation, and will make either hot or cold Dishes very agreeable, as Experience will shew. Taste must direct, without which no Cookery can be good.

Roumestec.

Jelly Broth of all Fragments.

WHEN you work for a great Entertainment, you may make a good *Consommé* very cheap, by gathering all Kinds of Parings and Trimmings, as Legs, joints, and Bones of Poultry, and of such Game as you employ: also Parings of Butcher's Meat: Put all together into a Stew-pan, as the last Article; soak it some Time; then add some small Broth, or boiling

Water, one or two Glasses of white Wine, a good Quantity of Parsley, Chibbol, two Laurel Leaves, and Thyme, a little sweet Basil, a few Cloves of Garlick, two or three Heads of Spice Cloves, and whole Pepper; boil this slowly as the former, and skim and sift it for Use. It will serve to add Strength to all Sorts of made Dishes and Sauces.

The Name of *Roumestec* is given this *Consommé*, when made mostly of Game.

Bouillon Rafraichissant.

Cooling Broth.

THE Herbs, Fruits, or Seeds, Flowers or Roots, which are employed for cooling Broth, are, Purslain, Lettuces, Charvil, Leeks, Borage, Burnet, Sorrel, Garden and wild Endive, Bugloss, Hop-tops, Cos Lettuces, young Nettles, Cucumbers, Tips of Elder, Dandelion, Liver-wort, Fumitory, Beet-Roots, &c. Wash and chop a proper Quantity, and according to Order, and boil a short Time in thin Veal or Chicken Broth; sift, and keep it in a cool Place; warm it for Use without boiling.

Autre Bouillon Rafraichissant.

Another Cooling Broth.

TAKE a Calf's Liver, cut out the Gall, and all the Flesh round it; then cut it into thin Slices, and boil it in a Quart of Water till it is reduced to a Pint; add a little Charvil, Watercresses, wild Endive, and Burnet, all coarsely chopped; boil it a few Minutes, and sift it for Use.

Bouillon Printanier.

Spring Broth.

PUT a Crust of Bread, and a good Bit of Butter into a small Soup-pot, or Stew-pan, with two or three Handfuls of Herbs, as Beet, Sorrel, Charvil, Lettuces, Leeks

Leeks, and Purslain, all well washed and coarsely chopped; boil these in a Quart of Water till reduced to a Pint; sift it for Use.

Bouillon pour adoucir l'Acreté du Sang.

Broth to sweeten the Sharpness of the Blood.

SLICE half a Pound of Veal, boil it in three Pints of Water, with five or six Craw-fish pounded alive; add to it white Endive, a small Handful of Charvil, and as much Purslain, with three or four Lettuces, all coarsely chopped; reduce the Liquid to half, and strain it through a Cloth or Stamine, without skimming it.

Eau de Poulet.

Chicken Water.

BOIL a well-drawn Chicken in three Pints of River Water, put into the Body one Ounce and a half of the cold Seeds, first pounded in a Mortar; boil it till reduced to a Quart, then sift it. You may also make another Chicken Water, by adding half an Ounce of Rice, as much Pearl Barley, and the Bigness of a Walnut of Sugar, for those that like it sweeter. The four greater cold Seeds are Water Melon, Cucumber, Gourd, and Melon; the four lesser, Succory, Endive, Lettuce, and Purslain.

Panade de Blans de Poularde.

Panado of Breast of Fowl.

BOIL a Bit of Crum in some good Broth, add to it the Breasts of a Couple of Fowls roasted, and pounded very fine; sift all together in a Cloth, with strong pressing; and add Broth according to the Consistence you would have it.

Panade de Gruau.

Grits Panado.

WASH two Ounces of fresh Grits in warm Water several Times, and boil it in a Quart of Water, till the Liquid is reduced to about a Pint; then sift it

6. *The* PROFESSED COOK.

it as the former, and add a Spoonful of white Wine and a Bit of Sugar to it; boil it a Moment before using.

Panade à la Bourgogne.

Burgundy Panado.

BOIL two or three Ounces of Rice very tender in thin Broth, being first well washed; then sift it as the last; it ought neither to be very thin nor thick; then add the Yolk of an Egg beaten up, to thicken it on the Fire without boiling: this is called making a *Liaison*. A Panado is also made with Bread Crums instead of Rice, and finished in the same Manner.

N. B. As the Word *Liaison* will often be repeated hereafter, it is to be understood in the Sense of Cookery, as conglutinating the different Liquids together, with which it is mixed, and must always be done without boiling.

Jus de Veau.

Veal Gravy.

GARNISH the Bottom of the Stew-pan with thin Bits of Lard, then a few Bits or Slices of Ham, Slices of Veal Fillet, sliced Onions, Carrots, Parsneps, Celery, a few Cloves upon the Meat, and a Spoonful of Broth; soak it on the Fire in this Manner till the Veal throw out its Juice, then put it on a stronger Fire till the Meat catches to the Bottom of the Pan, and is brought to a proper Colour; and then add a sufficient Quantity of light Broth, and simmer it on a slow Fire, till the Meat is thoroughly done: You may add a little Thyme and Mushrooms. Skim and sift it clear, for Use.

Jus de Bœuf.

Beef Gravy.

ACCORDING to the Quantity wanted, cut Slices of lean Beef, which place in a Stew-pan, upon sliced Onions and Roots; adding two Spoonfuls of fat Broth; soak this on a slow Fire about half an Hour, stirring two or three Times; let it catch to a proper Colour

The PROFESSED COOK.

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then add thin Broth as directed for *Mitonage*, and finish it as the former.

Observe always, that in all Gravy you must put a little Fat, and take it off the Fire, when you add the Broth, after it is properly coloured. Your own Judgement must guide you for the Colour, which is done by the catching with proper Care, and so as not to give it a burnt Taste.

Coulis Général.

General Cullis.

GARNISH the Bottom of your Stew-pan with Slices of Veal Fillet, Bits of Ham and Lard, according to the Quantity and Goodness required; add upon the Meat two Carrots and one Parsnep cut into large Bits, one or two Onions stuck with Cloves, and a Spoonful of fat Broth; soak it on a slow Fire, until the Meat gives its Juice, and then on a stronger Fire, until it forms a fine brown *Caramel*, viz. a Glaze round the Stew-pan; then take all out except the *Caramel*; put the Pan on the Fire again, with a good Bit of Butter worked with Flour, and stir it continually with a Spoon, until it is of a fine yellowish Colour; take proper care the Fire is not so violent as to give it a burnt Taste; then add as much Broth and Gravy as will keep it of a proper Colour and Consistence, (meaning not very thick nor clear;) then put the Meat back again, and simmer it a long while, skimming it often; when the Meat is thoroughly done, take it out with a Skimmer, and sift the Cullis in a Lawn Sieve, or a sifting Cloth, without Expression.

Coulis de ce que l'on veut.

Cullis of what you please.

THIS is made with any Sorts of Meat, Parings and Trimmings of Poultries, Game, &c. as Pinions, Necks, Stumps, and a few Slices of Veal; and is finished as the last.

Coulis d'Ecrevisses.

Craw-fish Cullis.

THE first Preparation of this *Coulis* is the same as the general Cullis; when the Glaze is formed in the Stew-pan, add Broth according to the Quantity required; trim off the Tails of half a hundred of Craw-fish, pound the Inside of the Bodies, and dry the Shells on the Fire, or in the Oven, to pound with the rest; sift the Cullis through a Sieve, and put some in the Mortar with the Craw-fish; when properly pounded, sift all together in a Lawn Sieve, or a Cloth Strainer with Expression: this Cullis will serve in whatever you think proper; the Tails serve to garnish Soups or Ragouts.

Meagre Cullis is done in the same Manner, using meagre Broth, Carps, or any other Kind of Fishes.

The French use three different Names to signify much the same Thing, viz. *Coulis*, *Consommé*, and *Restaurant*. The first is the weakest and clearest, and is often made with a little Flour, Butter, and Broth, for the sake of giving a proper Colour to any Sauce; excepting those *Coulis* made of Roots or Seeds, which I have distinguished by the Name of *Porridges* and *Purée*. The second is stronger of Meat, and is for the Purpose of adding Goodness and Strength to whatever it is mixed with. The last is for the same Purpose, and made as rich in Taste and Flavour, as Meat, Poultry, Game, and proper Seasoning can make it, from which it has the Name of *Restorative*. This is the true Foundation of Cookery, and wherein every one ought to be as perfect as possible.

Coulis à la Reine.

Queen's Cullis.

PREPARE a Stew-pan for this as all others, with Slices of Fillet of Veal, a few Bits of Ham and Roots; soak it on a slow Fire without letting it catch at Bottom, and add some Broth of a natural Colour; you may also add half of an old Fowl, or a whole one, to give it more Strength; simmer it as all former Cullis; pound one or two Breasts of Fowls or Chickens, with half a Handful of Sweet Almonds scalded, a few hard Yolks of Eggs, and Bread Crumbs soaked in Broth; mix all together

together in the Mortar, and strain it in a Stamine, rubbing it hard with a wooden Spoon; you may add a little Cream to give it a finer white: This is often used, and ought always to be warm, as the *Liaison*, without boiling; and the same Rule must be observed with every Thing where Eggs are Part of the Composition.

Coulis de Jambon.

Ham Cullis.

THIS is done with Slices of Veal Fillet, a Sufficiency of Ham to give it a pretty strong Taste, and all Sorts of Roots: give it the same Colour as the general Cullis; then add Broth without Salt, a Glass of white Wine, a Faggot of Thyme and Parsley, half a Laurel Leaf, one Clove of Garlick, a few Mushrooms, Chibbol or Shallot; finish as usual, and sift it through a Stamine.

Coulis Bourgeois.

A Family Cullis.

TAKE a Bit of Butter rolled in Flour, stir it in your Stew-pan till it takes a fine yellow Colour; then add small Broth, a little Gravy, a Glass of white Wine, a Faggot of Parsley, Thyme, Laurel, sweet Basil, two Cloves, a Little Nutmeg, or Mace, a few Mushrooms, whole Pepper and Salt; boil for an Hour on a slow Fire, and sift it in a Lawn Sieve, when well skimmed from Fat. This Cullis is made either with Meat or Fish-broth, according as you please.

Coulis Blanc à la Bourgeoise.

White Family Cullis.

POUND about a Dozen of Coriander Seeds with half a Dozen of bitter Almonds scalded, and mix this with Bread Crumbs soaked in good Broth, and Broth sufficient to make it to what Consistence you please; sift it in a Lawn Sieve, and add four raw Yolks of Eggs, beat up with Cream; make the *Liaison* without boiling.

Coulis

Coulis de Fèves de Marais.

Cullis of Garden Beans.

SCALD the Beans, to peel the Husks off; boil them in Broth to a Mash with Parsley, a few green Shalots, and a little Winter-favory; then sift it to Marmalade, and mix it with middling Meat Cullis. It ought to be of pale green Colour, well seasoned, and not too thick, as all those Cullis thicken greatly in cooling.

Coulis de Lentilles.

Lentil Cullis.

MAKE a Meat-gravy as before, with Veal and Ham, Onions, Parsley, Chibbol, two Cloves, and Winter-favory; soak it till it catches; then add Broth, and simmer it till the Meat is done; then your Lentils being well boiled in Broth, and pounded, sift them, and put the Porridge into the Stew-pan, and boil a Moment; then take the Meat out, and sift your Cullis in a Stamene. It is a very well tasted Cullis, but must not be made too thick.

Coulis de Pois.

Peas Cullis.

GREEN Peas Cullis is made by boiling the Peas in good Broth, with a Faggot of Parsley, Chibbol, and a little Winter-favory; sift them into a Porridge, with the Broth of the Boiling. Dried Peas are also boiled in Broth, and sifted into a Porridge, and mixt in a Cullis, such as you have for the former; to make it green, add Juice of pounded Spinage.

Coulis de Navets.

Turnip Cullis.

PEEL and cut the Turnips each into five or six Pieces; fry them in Hog's Lard, to give them a fine yellow, or brown Colour; then boil them in good Broth till they

they are fit to mash to a Marmalade; when mashed, add some good Gravy and Cullis, and sift through a Stamine. This will serve for Soups and Tureens; or, if for other Use, such as to mask any Kind of Meat under, let it be thicker in the sifting, by adding less Gravy and Cullis.

Cullis d'Haricots, viz. Cullis of Beans, is made after the same Manner.

Coulis de Marons.

Chestnut Cullis.

PREPARE your Stew-pan with sliced Veal and Ham, as before; peel the first Husk off the Chestnuts, and roast them until you can peel off the second; boil in Broth to a Marmalade; take the Meat out of your *Consommé*, and add the Chestnuts; Boil a short Time, and sift all together: if you would have it pretty thick, put less Broth to keep it of a thicker Consistence.

Des Bouillons, Jus, & Coulis Maigres.

Of Meagre Broth, Gravies, and Cullis.

FOR the common or soaking Broth, wash a proper Quantity of dried Peas several Times in warm Water; then boil them in Water with a few large Onions, sliced Carrots, Parsneps, a few Heads of Cloves, whole Pepper, and a little Salt; boil this together till the Peas are almost done; then take it off the Fire, and let it settle to sift through a Sieve. This Broth will serve for the same Purpose, as the first directed with Meat, viz. to make your Meagre Gravies, Cullis, &c. The Peas, with a little more Boiling and Mashing, may be used as Porridge with whatever is most convenient.

Bouillon

Bouillon Maigre pour les Potages de la Table.

Meager Broth for Soups.

SCALD all Sorts of Roots, as Onions, Parsley-roots, Carrots, Parsneps, half a Savoy, Turnips, Leeks, and Celery; boil all together in Peas Broth, as directed above; Put it into a clean Bag called a * *Minionette*, with a small Quantity of long Pepper, Ginger, Cinnamon, Cloves, Coriander, Mace, a Clove of Garlick, Shallots, and Winter-savory; Boil till the Greens are done; and to give it a good Colour, make a brown Gravy with sliced Onions, and other Roots, and Butter; when it yields a proper Colour, as in all Cullis, salt it according to Taste, and mix it together. It will serve you to make what Soups you please.

* This *Minionette* consists of the Long-pepper, Ginger, Cinnamon, Cloves, Coriander, and Mace, tied together in a Bit of Linen Cloth.

Bouillon de Poisson,

Fish Broth,

TAKE what Kind of Fish you think proper, as Pikes, Eels, Carps, &c. cut in Slices, and put them into your Stew-pan with a little Butter, sliced Onions, a Faggot of Parsley, Thyme, Bay-leaf, Basil, a Clove of Garlick, Carrots, and Parsneps; soak it until it forms a slight Glaze in the Bottom; add to it of the former Broth, and boil on a slow Fire for about an Hour; sift it clear. It will serve for Soups and Sauces,

Jus Maigre.

Meagre Gravy.

MELT a proper Quantity of good Butter, and fry sliced Onions in it, with such other Roots as are used for Gravies; soak it some Time on a slow Fire, then on a stronger to bring it to a proper Gravy Colour; then

then add some of the common Broth and a little Parsley, half a Clove of Garlick, half a Laurel Leaf, three Cloves, whole Pepper and Salt; boil slowly for about an Hour, then sift it as usual for Gravies.

Coulis Maigre.

Meager Cullis.

TAKE what Fish you think proper; the best and most common is Carp; cut it in large Pieces, and put it into your Stew-pan with a little Butter, sliced Onions, and other Roots; soak it a while on a slow Fire, then on a stronger, until it forms a *Caramel*; then put half Broth and half Gravy; fry some Flour with good Butter, and add it to your Cullis, also a Bit of Garlick, a Leaf of Laurel, a Gill of white Wine, a Couple of Slices of Lemon first peeled, and Mushrooms; boil half an Hour on a slow Fire, and skim it well before you sift it. If you desire a simple Cullis, make a *Caramel* with Flour and Butter; when it is of a good Colour, add Broth and Onion Gravy sufficient to Colour it; add some Mushrooms, Parsley, Garlick, Thyme, sweet Basil, and a Glas of white Wine; boil for an Hour on a slow Fire, and skim the Fat clear off; sift it for Use,

Coulis d'Oignons en Maigre.

Onions Cullis Meagre.

CUT Onions into large Slices, and set them on a brisk Fire, with Butter, till it catches; add two Spoonfuls of Flour, which stir continually till it is well coloured; then add Broth, a Glas of white Wine, two Heads of Cloves, a Bay-leaf, Thyme and Basil; boil it for an Hour, skim it well, salt it according to the Taste, and sift it in a Stamene.

Coulis

Coulis Maigre à la Reine.

Queen's Cullis Meager.

CUT a Carp in large Slices, and Onions, soak it with good Butter on a slow Fire; when the Carp is ready to catch, add some Broth of a natural Colour, and boil it on a slow Fire; soak some Crums of Bread in Cream; and pound a Dozen of sweet Almonds, with half as many hard Yolks of Eggs, and a few Fillets of boiled Fish; sift your Extract of Carp; mix all together and sift it again: when you use it afterwards, it must only be properly heated, without being suffered to boil.

Chestnut Cullis is made after the same Manner as the former, only the Difference of Meat Broth or without.

Coulis Maigre de Navet.

Turnip Cullis Meager.

PEEL and cut as many Turnips, (each in four or five Pieces,) as you require of Cullis; if you would have it of a brown Colour, boil them to a Marmalade, and fry them some time in Butter; if for a natural Colour, boil them, without frying, in common Broth to a Marmalade; then mix this with Fish Gravy and Cullis, and sift it in a Stamine, like other thick Cullis. It serves for Soups or any other Use.

Lentil Cullis is made after the former Direction, only observing the Difference of Broth, &c.

Coulis de Pois Maigre.

Meager Peas Cullis.

BOIL green Peas in Fish Broth and Butter, a Faggot of Parsley, Chibbol, and Winter Savory; when well done, pound them, and sift with the Broth of their boiling, and add a little Gravy.

White Beans Cullis is made after the same Direction. All Roots, Seeds, and Herbs may be done after the same Manner, to the Consistence of a Cullis.

Des

Des POTAGES GRAS.
OF MEAT SOUPS.

Potage au Naturel ou de Santé.

A plain natural Soup.

MAKE a good Broth with Slices of Beef, (a Fowl if you please) a Couple of Onions, a Carrot, a Parsnep, and a little Salt; the Broth being finished of a good Taste sift it clear: simmer the Bread in some of this Broth, and what Herbs you think proper in a small stew-pan by themselves. If you would serve any Kind of Meat in this Soup, as is very common, (such as a Muckle of Veal, a Fowl, Pigeons, or any Thing else) hold it a Moment, and boil it in the Broth pot, taking care not to boil it too much: a Fowl is done to a proper Degree when it gives under the Finger.

Potage à la Bonne Femme en Gras & en Maigre.

Soup of all Sorts of Herbs with Meat or without.

CALD all Sorts of Roots, as Onions, Carrots, Turneps, Celery, Leeks, and two Cloves of Garlick; boil these together about a Quarter of an Hour; then drain, and put them in a Soup-pot, with a proper Quantity of very good Broth, and about a Pint of dried Peas tied loose in a Cloth; boil slowly till the Peas are done tender, which mash, and sift as Peas Cullis with the Broth, and simmer in a small Soup-pot, with small Leaves of young Lettuces, Sorrel, Charvil, half a Carrot and Parsneps cut small; add a little Gravy, to colour and strengthen it; let the Roots and Greens be done very tender; simmer the Bread with some of the same Broth; pour it first in the Dish, and garnish it round with the Sallets of Carrots and Parsneps, intermixed with some of the Greens. Prepare it after the same Manner for Meat, using Butter and Fish Broth, Cullis and Gravy.

Potage

*Potage de Ris à la * Pluche-Verte, en Gras ou Maigre.*

A Rice Soup of both Sorts, pale Green.

WASH half a Pound of Rice, (more or less) several Times in warm Water; if for *Gras*, boil it in Meat Broth, and a little melted Lard; if for *Maigre*, with Broth and Butter; stir it often, that it may not clog at the Bottom of the Pan, when it is very tender, pour it into the Soup-dish, with a proper Quantity of very good Broth, and a little Gravy to colour it; melt a good Piece of Butter rolled in Flour, add a small Quantity of scalded Parsley chopped fine, three or four Spoonfuls of Broth, two Yolks of Eggs to make a *Liaison*, without boiling, and pour this into the Dish upon the Rice.

Potage de Chapon au Ris.

A Capon or Fowl Rice Soup.

TRUSS the Capon or Pullard as for boiling, viz. Legs inside, and leave the Pinions untrussed; boil it in a small Soup-pot with about half a Pound of Rice; boil slowly till the Rice is quite tender, without skimming the Fat off; add Gravy sufficient to colour and strengthen it, and a little Salt; or serve without Gravy, the Fowl in the middle. A Fowl is also served, being boiled with a few Slices of Beef, Veal, Mutton, and Roots, and the Broth sifted; simmer the Bread with some of this Broth, with or without Herbs; serve the Fowl in a Soup-dish.

Potage à la Conti, en Gras ou Maigre.

Soup Conty, Meat or Fish.

SLICE large Onions, according to the Quantity required, and simmer them in Butter till they are thoroughly done; simmer also some fried Bread in very good Broth of either Sort; when ready to serve, mix

* *Pluche Verte*, means Shagg-green.

Coupl

Couple of pounded Anchovies with the Onions, and pour the Bread and Broth into the Dish, and the Onions upon it. You may also sift the Onions as a Cullis, either for Soup or other Uses.

Potage de Biberot au Fromage, Gras ou Maigre.

Cheese Soup of both Sorts.

TAKE about half a Pound of Bread Crums, sifted in a Cullender, and about a quarter of a Pound of Gruiere Cheese, commonly called Swiss Cheese, or Parmesan; simmer this together in a Stew-pan with some good Broth, (either *Meagre* or *Gras*) until the Bread and Cheese are well stewed; make a *Liaison* in another Pan with three or four Yolks of Eggs, and as many Spoonfuls of Broth: when ready to serve, mix this last with the first without boiling. This soup must not be very clear nor thick; it should be made with Broth without Salt, as the Cheese may salt it sufficiently. Judgment must always guide you for seasoning,

Potages glacés de toutes Sortes de Viandes.

Glazed Soups of all Sorts of Meat.

USE what Sorts of Meat you please, as Fowl, Chickens, Pigeons, Ducks, Lamb, small Fillet of Veal, Neck of Mutton, Turkey-pinions, or others; each Kind is dressed after the same Manner: whichever you use, lard it, and scald it a moment in boiling Water; then stew it in good Broth, and a Faggot of sweet Herbs; and simmer the Bread in very good Broth, as usual for other Soups. When the Meat is thoroughly done, serve it in the Dish or Tureen; put a Spoonful of Broth in the Stew-pan to gather the Glaze of the *Fricandeau* with which you glaze, the larded Side being uppermost; garnish the Dish round with Herbs or Roots, as most convenient, and sift some of the Glaze to mix with the Broth to colour it.

C

Potage

Couple

Potage de Vermicel, en Gras & en Maigre.

Vermicelli Soup, with Meat or Fish.

FOR a middling Dish, take about a quarter of a Pound of Vermicelli, which scald a Moment in boiling Water; then drain it, and boil in good Broth, with a little Gravy, and a Bit of Bacon; when boiled tender take out the Bacon, season it with Salt, and skim the Fat off very clean. It must be served of a middling Thickness. If you would make it with Craw-fish Cullis, or any other, you'll only mix it a Moment before you serve.

If it is for Meagre, scald the Rice as above, and boil it with Fish Broth and Butter, adding a *Liaison* of Yolks of Eggs made with the same Broth and Gravy.

Soupe Bourgeoise.

A Family Soup.

BOIL about three Pounds of Beef in three Pints of Water, and skim it very well; then add three or four Carrots, two Parsneps, a few Onions, according to their Bigness, stuck with two Heads of Cloves; add a few Leeks, a Lettuce, Celery, and Sorrel; boil all together, and add a small Knuckle of Veal, first scalded; boil it for about two Hours. Serve your Broth, and the Knuckle in it; and garnish the Dish with some of the Vegetables.

Potage aux Marons.

Chesnut Soop.

PEEL off the first Husk of the Chesnuts, then roast them sufficiently to peel off the second, and boil them in Broth and Gravy; when they are done take out the few that remain whole, and mash the others into your Broth, fit to sift through a Stamine. Serve without boiling, and garnish the Dish with the whole ones.

Potage

Potage d'Iffus d'Agneau, ou Coulis à la Reine.

Lamb's Head Soup, and all Purtenances, with Queen Cullis.

TAKE a Lamb's Head, &c. well scalded, and paired properly; boil it in a small Pot with a couple of Slices of Lemon first peeled, a Faggot of Parsley, Chibol, two Heads of Cloves, a Laurel Leaf, two Carrots, one Parsnep, two or three Onions, a few Slices of Lard, and Salt; boil in Broth and Water on a slow Fire: Garnish your Dish with some of the Inside, open the Head and serve it in the Middle: Mix some Queen Cullis with the Broth, and add it to the Soup, being simmered and prepared as all others before.

Potage à la Chartre.

Soup Chartre, (from the Title.)

TAKE three or four Sweet Breads, well cleaned in warm Water, and scalded in boiling; put them into your Pot with scalded Coxcombs, a Faggot of Parsley, green Shallots, two Heads of Cloves, and a few Mushrooms; stew all with good Broth on a slow Fire: soak Crusts of Rolls in Broth in the Soup Dish, until they catch a little at Bottom; then put upon these the Sweet Breads and Mushrooms, leave them a little on the Fire, and add a sufficient Quantity of Broth.

Bisque de Cailles.

A Quail Tureen Soup.

BOIL three or four Quails in good Broth, with a few Slices of Lard; and two scalded sweet Breads, one of Veal, the other of Lamb, in another Stew-pan with a little Butter and Flour, Broth, Gravy, a Spoonful of Cullis, a Faggot of Parsley, Chibol, and two Heads of Cloves; stew them till well done; when the Quails are also done, mix it all together with their Broth first

sifted, and very free from Fat; put it on a stronger Fire to bring it to a middling Consistence; add some good Broth, and serve all together in a Tureen.

Potages de toutes Sortes de Legumes.

Soups of all Sorts of Herbs.

THAT of *Turnips* is made by cutting as many as you think proper into different shapes; give them Colour by frying with a little Butter or Broth, then boil them tender in Broth, and a little Gravy; mix half this Broth with the other, and garnish the Dish with Turnips.—That of *Radishes* is made after the same Manner, only scalding the Radishes longer.—That of small *Onions*, (if round, you colour them as the Turnips; if green, cut them of a proper Length) scald them, and boil in Broth, and garnish your Dish therewith.—That of *Celery*, *Leeks*, or *Lettuces*, scald them tied together; boil them in your Soup-pot; take them out when done, and cut them according to Fancy, to garnish your Dish with.

Asparagus is done by breaking the Tops off, and boiled by themselves, then added to your Soup Broth; observe that the Bread you soak for these Soups be of a good Taste, and only use the Crust, which should be well dried in the Oven, or toasted slowly. In those Soups you may serve what Butcher's Meat or Poultryes you please.

Potage aux Choux.

Cabbage Soup.

PUT into your Pot a few Pounds of sliced Beef and Bits of Ham; let it catch a little, then add weak Broth or Water, and all Sorts of Roots, a Cabbage tied, and well scalded; a Bit of Pickled-pork, a Bag or Mignonette, as directed in Page 12. If you would garnish this Soup with any wild Fowl, boil it in the same Pot, and garnish the Dish with the Cabbage, and the Pickled-Pork cut in Pieces.

Potage

Potage à la Julienne, Gras ou Maigre.

Soup Julienne, with Meat or Fish.

CUT into small Fillets two Carrots, a Parsnep, half a Head of Celery, Lettuces, Sorrel, and Chervil; boil these in a small Pot, with two or three whole Onions, a whole Carrot, Parsneps, a Faggot of Parsley, Chibol, two Heads of Cloves, and a Laurel Leaf; simmer in good Broth about two Hours; then take out the Faggot, Onions, and whole Roots.—It is done the same for Meagre, using the Broth, Onion, Gravy, and Butter.

Potages de différentes Purées.

Soups of different Porridges.

THAT of *Lentils*, is made by boiling them in Broth, with a few Roots, and a Faggot as the former, only adding a little Winter Savory; when the Lentils are done, sift them, and put as much of the Porridge to your Soup or Broth, as will give it a proper Consistence.—That of *Turnips, Carrots, Beans, &c.* is done in the same Manner.

Potage de Semouille.

Italian Paste Soup.

BOIL your Semouil, as you do Rice, in good Broth of either Sorts, and add as much Gravy as will give it a good Colour. It is a Paste that comes from Italy: you must chuse it by tasting, as it is apt to grow musty like Vermicelli; its Colour ought to be of a clear yellow.

Potage à la Dauphine.

Dauphine Soup, (from the Title.)

PUT a few Slices of Lard in the Bottom of your Stew-pan, sliced Ham and Veal, two or three Onions sliced, a Carrot and a Parsnep; soak these over the Fire till they catch; then add weak Broth or boiling Water,

Water, and boil it on a slow Fire till the Meat is done. Pound the Breast of a roasted Fowl, six Yolks of hard Eggs, and as many sweet Almonds; sift your Broth, and add as much to your pounded Compound as will make it sift through a Stamine; simmer your Bread in Broth tender; warm the Cullis without boiling, and mix it with as much Broth as gives it a pretty thick Consistence. You may garnish this Soup with a Fowl or a Knuckle of Veal, as in all white Soups.

Potage de Gibier.

Game Soup.

CUT in Pieces either a Partridge, or a Pheasant, or a Rabbit, soak it with Slices of Veal, Ham, Onions, Carrots, and Parsneps; let it catch a little on a slow Fire, as you do for Gravy; then add some good Broth, according to the Quantity you desire; boil gently till the Meat is done; sift the Broth, and put it into your Soup-pot, and stew in it what Herbs you please.

Potages de toutes Sortes de Croutes.

Soups of all Sorts of Crust.

CUT one or two Rolls in two, take out the Crumbs which you will put in the Soup-dish, soak the Crust in Broth, (your common Pot will do) place them upon the Crumbs; then put some fat Broth to it; keep it over a slow Fire, and let the Crums catch at Bottom; take Care to refresh the Crust often with Broth; when it is all of a marrow Consistence, and no Broth to be seen, keep it on Ashes Fire, taking particular Care that it does not catch so much as to give it a burnt Taste; when ready to serve, add some good Broth and Gravy, with whatever Cullis you please. *Observe*, If you propose a white Soup, you must not brown your Crust, nor let it catch at the Bottom of the Dish.

Potage

Potage à la Parmesanne.

Parma Soup, (from a City in Italy.)

CUT Slices of Bread, in what Shape you please, fry them in Lard of a fine Colour, and soak them in good Broth; garnish the Dish with what Herbs you please. When ready to serve, rasp Parmesan Cheese over it.

Potage à l'Autrichienne.

Austrian Soup.

CUT a large Chicken in Pieces, give it Colour by frying in Butter and sweet Herbs; boil it in good Broth, then roll it in Crumbs of Bread and Parmesan Cheese; colour it in the Oven or with a Salamander; garnish the Soup-dish with thin Slices of Bread, upon this some rasped Swiss Cheese or Parmesan, then a Bed of Cabbage with more Slices of Bread; add your Broth, and stew it till it catches a little at Bottom; add a little more Cheese upon the Bread; colour it with a Salamander, add a little more Broth, and serve the Chicken on the Top.

Potage à la Madelonette.

A common innocent Soup.

BOIL either in Water or weak Broth all Sorts of Herbs and Roots, as Onions, Turnips, Cabbage, Leeks, Celery, Endive, Sorrel, Lettuces, Carrots, altogether; put with it the Legs and Pinions of Fowls, the Necks, and all Sorts of Gibblets; garnish the Dish with Roots, and serve altogether.

Potage de Macarony.

Macaroni Soup.

BOIL your Macaroni in good Broth; then lay a Bed of it in the Bottom of your Soup-Dish; then one of Parmesan Cheese, and repeat the same Layer over Layer two or three Times; add a little Broth, simmer

it on a slow Fire, and colour it with a Salamander; then add what Quantity of Broth you think proper. It is also done without Cheefe, or any Thing else, but the Italians generally use Cheefe.

Potage à la Mousquetaire.

Soup Musquetteer, (from the Name of a Corps of the King of France's Life Guards.)

PUT about a Pint of Green Peas into a small Soup-pot, with a Handful of Sorrel chopped coarsly; boil this in very good Broth and a little Veal Gravy; Braze a Neck of Mutton larded, and place it as a *Fricandeau*; simmer some Bread in very good Broth; pour the Broth and Bread into a Dish or Tureen, then pour in the Pease, and place the Neck of Mutton last, in the Middle.

Potage à la Marquise.

An Epicure's or Petit-maitre's Soup.

TAKE a good large Roll, empty the Crumbs and fill the Crust with a Ragout of Sweet-bread, Coxcombs, and Artichoke-bottoms all well dressed; put this Roll in the Middle of your Dish, with other small Bits of Crumbs, and soak it with very good Broth; let it catch a little, and mix it with very good Cullis à la Reine and Broth.

Potage à la Rhinoceros.

Pigeon Soup called Rhinoceros, (from an Indian Bird.)

TAKE three Pigeons, without trimming them, trussed for boiling, run a small Skewer through the Head and Neck to keep it bent upwards, scald and boil them in Broth and Veal Gravy, with Herbs and Roots cut small as for a *Fulienne*; stew altogether on a slow Fire and season it well; place the Pigeons in your Soup-dish, upon the Breast, with the Heads above, so as to appear as if swimming.

Potage

Potage de Navets à l'Italienne.

Turnip Soup, Italian Fashion, Meat or Fish.

CUT Turnips in what Shape you please, colour them with Lard or Butter in a Stew-pan, and two Spoonfuls of Oil; add Slices of Roots as before, and boil in good Broth and Gravy either of Meat or Fish; garnish the Dish with the Turnips, and give it a proper Consistence with any Sort of Porridge.

Potage à la Cressy.

Soup Cressy, (from the Title.)

SCALD all Sorts of Roots and boil them in short Broth, with Slices of Veal and Ham, and a Bit of Butter; when thoroughly done, pound altogether in a Mortar; sift it to a Cullis; add as much Broth as necessary for your Quantity of Soup. If for Meagre, instead of Veal and Ham, use Carps or Pike, and Meagre Broth.

Des POTAGES MAIGRES.

OF MEAGRE SOUPS.

Potage de Lazagne.

Lazagne Soup.

LAZAGNE is an Italian PASTE, much resembling a small Bean. Wash it well and boil it in Broth like Rice, with a very little Salt, then sift it in a Cullender; garnish the Bottom of your Dish with *Lazagne*, and a few Bits of butter, then Parmezan Cheese or Gruiere, viz. *Swiss*, then *Lazagne* and Cheese until the Dish is full enough; the last Bed ought to be Cheese: put it in the Oven, and colour it with the Top of a brazing Pan or Dutch Oven; make it take a good Colour; add some good Broth, and serve it up. It is prepared also without Cheese.

Soupes

Soupes Maigres de différentes Façons.

Meagre Soups of different Sorts.

MAKE a soaking Broth, as directed in Meager Broth; with this Broth you make all Sorts of Soups, for it is the different Sorts of Herbs and Roots you use which give the Name. According to the Quantity of Soup you want scald your Herbs, and stew them in a little Broth and Butter; when done, add what Quantity of Broth you please: take care it does not taste too strong of the Herbs: this Soup must be clear and well seasoned.

For a *Julienne Meagre*, cut in small Slices one Carrot, a Head of Celery, Chervil, and Sorrel, half fryed in Butter; then add them to the Broth with a little Onion Gravy; when the Herbs are done, make use of this Broth to soak the Bread, and garnish the Dish with some of the Roots,

Potage Maigre d'Ecrevisses au Ris.

Meagre Craw-fish and Rice Soup.

SOAK a Carp with a little Butter, Carrots, sliced Onions and Parsneps; let it catch very little; then add Broth, and simmer till the Fish is done. Pound the Bodies of half a hundred of Craw-fish, and keep the Tails to garnish your Soup; add some Broth to your pounding to enable you to sift it through a Stamene. The Rice being boiled in Broth and Butter, mix all together without boiling.

Potage Maigre à la Purée de Lentilles.

Lentil Soup Meagre,

RUB the Bottom of your Stew-pan with Butter, and put in it sliced Onions, Carrots, Parsneps, a little Winter Savory, a Clove of Garlick, two Heads of Cloves, and a few Mushrooms; soak these on a slow Fire till they catch; then add Broth, and boil for half

an Hour. The Lentils being well boiled and sifted in a Stamine, sift the Broth, and mix the Porridge with it. Warm all up together without boiling.

That of *Peas* is done in the same Manner, and so of any other Kind of *Purée*. It is no ways necessary to make fresh Broth for any of those Soups, but only to mix as much Porridge with the Broth, while simmering, as will give the Soup a proper Substinance.

Potage Maigre de Ris à la Reine.

Rice Soup Meagre à la Reine.

HALF a Pound of Rice well washed in boiling Water, boil it tender in Broth and Butter; make a Gravy without colouring, with Carp, Onions, Carrots, and Parsneps; when this is ready to catch, add Broth, and boil it some time; then sift it: pound a Dozen sweet Almonds, with six hard Yolks of Eggs, a few Bits of boiled Fish, and Crumbs of Bread soaked in Milk; mix all together with the Gravy, and sift it in a Stamine. Warm it without boiling, and serve this Cullis upon the Rice, with a proper Quantity of Broth, if the Cullis is too thick.

Potage de Lait de plusieurs Façons.

Milk Soup of different Sorts.

TO make it in the common Way, boil milk with a Laurel Leaf, a Bit of Sugar, very little Salt, pour half the Milk into your Dish with sliced Bread, and keep it on Ashes Fire without boiling; to the remaining Part, add a few Yolks of Eggs, and mix it well without boiling any more. In boiling the Milk you may also put in it Cinnamon, Coriander, or a Bit of Lemon-peel; boil it half, and sift it for Use as the preceding.—If you would make it with *Onions*, slice a few, which you boil in Butter without colouring, then add some boiling Milk and a little Salt; boil for some Time, soak your Bread as the former, and mix it when ready to serve.

If



If you would make it with *Cabbage*, boil it in Pea Broth and a little Butter, and Salt; when it is well done in short Broth, add some boiling Milk, and finish as the preceding.

Ouille aux Citrouilles.

Pompkin Soup.

CUT the Pompkin in such a Manner as you may join it again handsomely; take out all the Seeds, and half of the Flesh; (which you may do easily with a Table Spoon) then scarify the outside in what Design you please; garnish the Scars with frothed Whites of Eggs and Sugar, then put it in a lukewarm Oven; when it is of a good Colour, put it in the Dish you intend to go to Table, and add to it a Soup made in this Manner: Cut Bits of the Inside into Dice, and boil them in Water to a Marmelade; then add a Pint of Milk boiled, with a Bit of Butter, Sugar, and Salt; when these are ready, add six Yolks of Eggs; put dried Crusts of Bread in the Pompkin, and pour the Milk upon them, covering it so as to appear whole.

Bisque Maigre aux Ecrevisses.

Meagre Craw-fish Tureen.

MAKE a Craw-fish Cullis, as directed in page 8, for Craw-fish Soup; Put the Tails into a Stew-pan, with Carp Liver, Artichoke Bottoms, first scalded in boiling Water, and a Bit of Butter; soak it awhile, then add some Broth, and boil for an Hour; soak some Bread and a little Broth in the Tureen until it catches a little at Bottom, then add the Carp Liver, Craw-fish Tails, Articokes, Mushrooms, and the Broth; boil a short Time, and mix with it as much Craw-fish Cullis as will give it a proper Thickness, according to Taste.

Potage

Potage Maigre de Moules.

Muscle Soup Meagre.

FIRST clean your Muscles very well in several Waters, and boil until they open; then take them out, and put them into a Stew-pan with a little Broth, a Bit of Butter, and a Faggot of Parsley; reduce to a short sauce; put a few in the Shells to garnish your Dish, the rest in a Roll, and soak it in the Dish you are to serve; add a few Crums soaked with Muscle Broth, and stew till it catches: When ready, add to it some Cullis *à la Reine*, or the Yolks of six Eggs, well mixed with Fish Broth.

Ouille Maigre de Plusieurs Façons.

Olio, or Tureen of different Sorts.

SCALD all Sorts of Roots, as Onions, Carrots, Parsneps, Parsley Roots, Celery, Turnips, and Leeks; boil all together in Peas Broth, and a Minionette, as in Page 12, with Carp Parings; boil on a slow Fire till the Roots are done; add to it Root-Gravy of a good colour. When done, sift it, and it will serve you for Vermicelli, Parmesan Cheese, or Rice Tureen, or for Julienne, or any Italian PASTE, which you may boil in this Broth.

Potage de Croutes en Maigre de Plusieurs Façons.

Meagre Crust Soup of different Sorts.

TAKE two middling Rolls, or cut a large one in two, take out the Crumbs, and lay them in the Bottom of your Soup Dish; dip the Crusts in Butter, then lay them on the Crumbs, and soak with good Fish Broth; let it catch at Bottom, adding Broth as often as necessary to keep it from burning. When you are ready to serve, add half Broth, and half Onion Gravy; or, if you please, a Cullis *à la Reine*, of Peas, Lentils, Turnips, or raw-fish, &c. It takes its Name from the different Cullis you mix with it. You may also make it with stewed

stewed Cucumbers, Truffles, or Mushrooms; according as Conveniency and Fancy directs.

Potage de Lait d'Amande.

Almond Milk Soup.

BOIL in Water a little Cinnamon, Lemon Peel, Coriander, a little Salt and Sugar; which Water you mix with Almonds well pounded and sifted several Times in a Stamine; soak your Bread in the Soup Dish with some of the Milk on a slow Fire; then add the rest, and serve as hot as you can.

Potage d'Orge Mondé.

Pearl Barley Soup.

WASH your Barley very well in warm Water, then boil it in good Broth slowly, adding a little Butter; and give it Substance, with either Craw-fish Cullis, *à la Reine*, or any other, or without any Cullis at all.

D E S S A U C E S .
O F S A U C E S .

[N. B. In These true Taste shews itself, and must meet with Approbation or Condemnation. As all boiled Meat, stewed, or brazed, is to be made relishing, with the Addition of a well-timed good Sauce; and as it is absolutely impossible to direct Quantities so minutely as to agree with different Palates, I shall strongly recommend to all Cooks of either Sex, to keep their Stomachs free from strong Liquors, and their Noses from Snuff.]

Sauce Nompaille.

Nonpareil, or matchless Sauce.

TAKE a Bit of boiled Ham, as much Breast of roasted Fowl, a pickled Cucumber, a hard Yolk of Egg, one Anchovy, a little Parsley, a Head of Shallot chop

ped as fine as possible; boil a Moment in good Cullis, and use it for Meat or Fish.

Sauce à la Nivernoise.

Nivernois Sauce.

PUT in a small Stew-pan-a couple of Slices of Ham, a Clove of Garlick, two Cloves, a Laurel Leaf, sliced Onions, and Roots; let it catch a little, then add a small Quantity of Broth, two Spoonfuls of Cullis, and a Spoonful of Taragon Vinegar; simmer it for an Hour on the Side of a Stove, then sift it in a Sieve, and serve it for a relishing Sauce.

Sauce Petite Italienne.

A little Italian Sauce.

A Slice of Ham, a few Mushrooms, a few Shallots, half a Laurel Leaf, a large Spoonful of Oil; simmer all together on a slow Fire, add some rich Cullis, and half a Glas of Champagne; simmer it like all Sauces, on a slow Fire for half an Hour, skim it well, and sift it in a Sieve.

N. B. The French often recommend a Glas of Champagne; it may be supplied in England with Lisbon, the Price being considered. Also Oil is to be used with great Moderation in England, altho' often recommended in Italian Dishes; but it cannot be had so good here, for which Reason Butter ought to be preferred.

Sauce Italienne Blanche.

White Italian Sauce.

SIMMER on a slow Fire a Spoonful of Oil, chopped Truffles, two Cloves of Garlick, two whole Chittolies, Parsley, half a Laurel Leaf, and two Slices of Lemon, first peel'd, and good Consommee, viz. Jelly Broth, and a Glas of white Wine; skim it well, and sift it.

Sauce

Sauce à la Marinier.

Mariners Soup.

CHOP a Fowl's Liver, with two or three Shallots, and a Couple of Truffles, or Mushrooms; simmer these in a Spoonful of Oil, two or three Spoonfuls of Cullis, a Glas of white Wine, a little Salt, and coarse Pepper; simmer it about Half an Hour, and skim it very well before using.

Sauce au Celadon.

Sea-green Sauce.

TAKE small Slices of Lard, Ham, Veal, Onions, Carrots, Parsneps, Shallots, and Cloves; let them catch a little, then add a Jill of white Wine and Broth; boil for an Hour on a slow Fire, then sift it, and put in some fine chopped Parsley, and some Butter rolled in Flour; boil it to a good Consistence, stirring it often the while for fear it should burn at Bottom; when ready to serve, add Lemon Juice sufficient to relish it.

Note, That when you use whole Cloves of Garlick in any Sauce; always take them out before you serve it up.

Sauce au Coloris.

A lively-coloured Sauce.

THIS Sauce serves for all Sorts of Meat brazed in white Braze. Take Slices of Veal, Ham, and Onions; put upon them whatever Meat you will braise, with a Faggot of Parsley, Chibol, Shallots, two or three Heads of Cloves, two Slices of Lemon, and half a Laurel Leaf; cover all with Slices of Lard; soak it, and add to it some good Broth, and a Glas of Wine; the Meat being done, sift it in a Hair-sieve; add two Spoonfuls or more of Cullis, skim it free from Fat, and reduce it to the Consistence of a Sauce; add a little Butter and Flour, simmer without boiling, and it is done.

Sauce au Consommé.

Jelly-Broth Sauce.

TAKE a few Slices of Lard, Ham, and Beef, an old Partridge, Onions, Carrots, a Parsley Root, half a Head of Celery, two Turnips, a Faggot of Parsley, Chibol, two Heads of Cloves, a Bay-leaf, and a little Thyme, and soak all on a slow Fire: when it begins to catch, add Broth as much as you think proper; then stop your Pot very well, and let it simmer for about five Hours; then skim off the Fat, and fift it.—This Consommee serves for particular Sauces, or to add Strength to all Sorts.

N. B. There remains a very good Consommé in the Bottom of all Brazes; let the Fat cool, and take it off with a Spoon: the Consommé will give a very good Taste and Strength to all Sauces with which you may chuse to mix it.

Sauce à la Saxonne.

Saxon Sauce.

SLICES of Veal, Ham, Onions, Carrots, and Parsneps; soak all in a Stew-pan on a slow Fire, let it catch very little; then add Broth, a Glass of white Wine, and chopped Mushrooms; simmer for about an Hour; fift it, and add some fine chopped Parsley, a few Taragon Leaves and Mint, first scalded; with a Lemon Squeeze when you serve it up.

Sauce à la Liaison.

Sauce of a thick Consistence.

PUT into your Stew-pan a few Slices of Veal and Ham, cut small, a Bit of good Butter, a Faggot of Parsley, Shallots, two Heads of Cloves, a Laurel Leaf, two of Taragon, and a little sweet Basil; soak it according to all such Directions; then add good Broth, and simmer it till the Meat is done, then fift it. When you are ready to use it, add three Yolks of Eggs well

D

beat

beat up with some of the Liquor, grated Nutmeg, a little chopped Parsley, Butter, Salt, Pepper, and a good Lemon Squeeze.

Sauce à l'Oseille.

Sorrel Sauce.

POUND Sorrel sufficient to draw two Spoonfuls of Juice; sift it, and mix it with melted Butter, rolled in Flour, Salt, Pepper, Nutmeg, and two Yolks of Eggs. Warm it together without boiling.

Sauce à la Mariette.

Common Sauce.

SOAK Slices of Veal, Ham, Onions, Parsneps, two Cloves of Garlick, two Heads of Cloves, and a few Taragon Leaves; then add Broth, a Glass of white Wine, and two Slices of Lemon; simmer it on a slow Fire, skim it well, and sift it; add three green Cloves of Rocambole bruised.

Sauce au Cerfeuil.

Chervil Sauce.

SOAK a few Mushrooms in Butter, with Parsley, Chibol, a few Shallots, two Cloves, a Laurel Leaf, and two or three of Taragon; then add two Spoonfuls of Broth, as much white Wine, some Salt and Pepper; reduce it slowly to a proper Consistence; sift it without skimming, and add to it some scalded chopped Chervil. Warm the Sauce without boiling.

Sauce au Persil.

Parsley Sauce.

POUND a Handful of Parsley, and put it in a Stew-pan in good Cullis, sufficient for the Quantity of Sauce you want; simmer it a Quarter of an Hour, and

sift it in a Sieve; then add some Butter rolled in Flour, make a Liaison, and lastly add a Lemon Squeeze.

Sauce à la Civette.

Small Herb; Sauce Civet.

MIX some good Consommee with a Glass of white Wine, and simmer it a Quarter of an Hour; add to it chopped Civet, a Bit of Butter rolled in Flour, with coarse Pepper and Salt; then add a Lemon Squeeze.

Sauce à la Garonne, (a River in Gascony.)

Gascon Sauce.

BOIL Slices of large Onions in two Spoonfuls of Oil for a Moment; then add a Faggot of Parsley, Chibol, a Laurel Leaf, three of Taragon, sweet Basil, three Cloves of Garlick, three Cloves of Spices, a few Slices of Lemon, first peeled, two Spoonfuls of Cullis, and a little Broth; simmer these on a slow Fire for half an Hour, skim the Sauce, and sift it for use.

Sauce au Fenouil.

Fennel Sauce.

SOAK four or five sliced Onions in two Spoonfuls of Oil, two of Cullis, and two of white Wine, with two Cloves of Garlick; simmer it an Hour, skim off the Fat, and sift the Sauce in a Sieve, then add chopped Parsley and Fennel, coarse Pepper and Salt: Boil a Moment before using.

Sauce à l'Amiral.

Admiral's Sauce.

CHOP an Anchovy, Capers, seven or eight green Rocamboles, simmer them on the Fire with a little Consommee, Salt, Pepper, grated Nutmeg, and Butter rolled in Flour: When ready, add a Lemon Squeeze, or a Spoonful of Verjuice.

Sauce Royale.

Royal Sauce.

CUT small Slices of Veal, Lard, and Ham, scald them, and cut a Chicken in two, add two or four Shallots, and soak these until they be ready to catch; then add a Glass of Champaign, and as much Cullis, with a Spoonful of good Oil; simmer it for an Hour and a Half, skim it very clean, and sift it.

Sauce à la Flamande.

Flemish Sauce.

ONE single Clove of Garlick, one of Cloves, two Slices of peeled Lemon, coarse Pepper and Salt, chopped Parsley, two Spoonfuls of Cullis, a little Broth, a Bit of Butter rolled in Flour; soak these for a Quarter of an Hour, then take out the Lemon and Garlick, and serve with what you please.

Sauce à la hâte.

Sauce in a Hurry.

ROLL a Bit of Butter in Flour, put it in a Stew-pan, with some good Consommee, Pepper, and Salt. Add a Lemon Squeeze when ready to serve.

Sauce à l'Aigneau.

Lamb Sauce.

ROLL a Bit of Butter in Crumbs of Bread, three Shallots chopped with Parsley, a small Quantity of good Broth, and as much white Wine; boil a short Time; when ready, add a Lemon or Orange Squeeze.

Sauce à l'Avare.

The Miser's Sauce.

CHOP five or six green Chibols, mix in a little Vinegar or Vinegar, Pepper, Salt, and a little Water, warm it, and serve in a Sauce Boat. It may also be served cold.

Sauce au Verjus.

Verjuice Sauce.

POUND green Grapes, and sift them; chop two or three green Shallots, and add Pepper and Salt, with a Spoonful of Oil; serve in a Boat.

Sauce au Pauvre Homme.

The Poor Man's Sauce.

BOIL half a Lemon sliced in two Spoonfuls of Broth; add two or three chopped Shallots or Chibol, Pepper and Salt. Take out the Lemon before you send it up.

Sauce Douce.

Sweet Sauce.

TWO Glasses of red Wine, one of Vinegar, three Spoonfuls of Cullis, a Bit of Sugar, one sliced Onion, a little Cinnamon, and a Laurel Leaf; boil these a Quarter of an Hour, sift the Sauce, and serve it up in a Boat.

Sauce au Fumet.

Sauce with kept Game, &c.

TAKE the Remainder of a Hare or Rabbit roasted, after it has been served to Table, chop it in small Pieces, put it in a Stew-pan, with a Glass of white or red Wine, a little Cullis, a Bay Leaf, Thyme, a sliced Onion, a Spoonful of Vinegar, a little Broth, Pepper, and Salt; reduce it to the Consistence of Sauces, and sift it in a Sieve for Use.

Sauce Ravigotte.

Relishing Sauce.

CHOP a Clove of Garlick, Chervil, Burnet, Taragon, Garden Cresses, and Civet, all in Proportion to their Flavour; when well washed and squeezed, infuse it with a little Cullis without boiling; sift it with Expression;

then add a Bit of Butter, Flour, Pepper and Salt ; boil it to a good Consistence, and add a Lemon Squeeze sufficient to make it relishing, or smart tasted.

Ravigotte Froid.

The same Cold.

TAKE half a Head of Celery, two or three green Shallots, a Clove of Garlick, one Anchovy, a few Capers, Taragon, Chervil, Burnet, and Garden Cressles, pound all together ; add a little Cullis, and sift it ; then add Mustard, Vinegar, Oil, Pepper, and Salt : Mix it well together, to serve cold in a Sauce Boat.

Sauce à la Madaleine.

A common simple Sauce.

PUT in a Stew-pan a few Raspings of Bread, two Shallots chopped, a Bit of Butter, half a Spoonful of Vinegar, coarse Pepper and Salt, with two Spoonfuls of Consommee ; boil these a Moment, but do not let the Sauce be too thick.

Sauce à l'Aspic.

Sharp Sauce, Aspick.

INFUSE Chervil, Taragon, Burnet, Garden Cressles, and a little Mint, in some Cullis, for about an Hour ; then sift in a Sieve, and add to it a Spoonful of Vinegar, Garlick, Pepper, and Salt. Serve cold in a Sauce Boat.

Sauce à la Gendarme.

Military Sauce.

INFUSE for an Hour in Consommee, a good deal of Parsley, and three Cloves of Garlick, upon a very slow Fire ; then sift it through a Sieve ; add to the Sauce a boiled pounded Lettuce, three Yolks of Eggs, Butter, Pepper, Salt, and Lemon.

Sauce

Sauce à la belle-vue.

A well-looking Sauce.

TAKE of Beef-Marrow a middling Quantity, Slices of Ham and Fillet of Veal, and a common Chicken cut in two; add two Onions, one Carrot, half a Parsnep, a Faggot of Parsley, Chibol, one Clove of Garlick, two Heads of Cloves, a few Leaves of Taragon, Thyme, and Laurel, and a little sweet Basil; soak these till ready to catch, then add a Glafs of white Wine and good Broth, and a few Mushrooms; boil on a slow Fire till the Meat is done, and sift the Liquor through a Sieve.

You may use it to what you please; and also alter the Taste by adding chopped Truffles, pounded white Meat of Fowl, pickled Cucumbers, Yolks of Eggs, Lemon, &c.

Sauce à la Morue.

Scate or Cod Sauce.

TAKE a Faggot of Parsley, Chibol, two Shallots, two Cloves, a Laurel Leaf, some Mushrooms, and a Bit of Butter; soak all together on the Fire, adding a small Spoonful of Flour and Milk, or Cream, sufficient to boil to the Consistence of a Sauce; sift it, and add to it some chopped Parsley, first scalded.

Sauce au Vin.

Wine Sauce.

BOIL half a Pint of red Wine, with a Spoonful or two of good Broth, a few Coriander Seeds, a Bit of Cinnamon, and Sugar; sift it through a Sieve, to serve in a Sauce Boat.

Sauce à la Polonoise.

A Polish Sauce.

SCALD a Clove of Garlick with a little Taragon and Burnet, Chervil, two Leaves of Mint, and chop all together very fine; then boil two Spoonfuls of Con-

sommee, and as much white Wine, with two Cloves; reduce it to half in boiling; then take out the Cloves, and add what you have chopped, with Pepper, Salt, and a few Bits of Seville Orange. Warm without boiling.

Sauce au Foye.

Liver Sauce, or Sauce of Liver.

TAKE the Livers of Poultry or Game, chop them very fine with Parsley, Chibol, two or three Taragon Leaves, and two Shallots; soak it with a little Butter till the Livers are done; then pound all together, and add some Cullis and Broth, Pepper and Salt; then boil it a Moment with two Glasses of red Wine, Coriander, Cinnamon, and Sugar; reduce it to a Sauce, sift in a Sieve, and serve it in a Sauce-Boat. You may also add a Bit of Butter rolled in Flour, to thicken it,

Sauce Blanche.

White Sauce.

MELT the Bigness of an Egg of Butter rolled in Flour, with a Couple of Anchovies; add some Water, whole Chibol, whole Pepper, and a little Vinegar; simmer it a while, and take out the Chibol before you serve it,

Sauce à l'Espagnole.

Spanish Sauce.

GARNISH your Stew-pan with small Slices of Lard, Veal, Ham, one Onion, one Carrot, and half a Parsnep; soak it till it begins to take Colour, then add two large Glasses of white Wine, as much Consommee, three Cloves of Garlick, a little Coriander, a Laurel Leaf, three of Taragon, two Heads of Cloves, two Sponfuls of good Oil, and three of Cullis; simmer it till the Meat is done, and skim it a Moment before you sift it.

Sauce

Sauce Robert.

Onion Sauce.

SLICE several Onions, and fry them in Butter, stirring them often till they take Colour; then add a little Cullis and good Broth, Pepper and Salt; let them boil half an Hour, and reduce to a Sauce; when ready, add Mustard: You may sift it for those that only like the Flavour of Onions.

It is done in the same Manner for Meagre Sauce, using Meagre Broth and Cullis.

Sauce à la Moutarde.

Mustard Sauce.

BOIL in Broth two Shallots chopped, coarse Pepper and Salt, mix some Mustard with a little Cullis and Vinegar; warm it without boiling.

Sauce à la Carpe.

Carp Sauce.

CUT a Carp in large Bits, and put it into a Stew-pan with a few Slices of Lard, Ham, Veal, two Onions, one Carrot, and half a Parsnep; soak it till it catches a little; then add a Glas of white Wine and good Broth, a little Cullis, a Faggot of Parsley, Chibol, a Clove of Garlick, two of Spices, and a Laurel Leaf; simmer for an Hour, skim it very well, and sift it in a Sieve.

Sauce à l'Anguille.

Eel Sauce.

CUT the Eels, and soak them, as in the last Receipt; adding all Sorts of Roots, and three or four Tarragon Leaves, instead of the Faggot and Laurel; skim it well, and sift it for use.

Sturgeon Sauce is made after the same Manner: Pike Sauce the same as the Carp.

Sauce

Sauce à-la Bechamel.

Bégamel Sauce.

PUT into a Stew-pan a few Slices of Ham, a few Mushrooms, two Shallots, two Cloves, a Laurel Leaf, and a Bit of Butter; soak all together till it begins to take Colour; add a little Flour and Milk, or Cream; simmer half an Hour, and sift it in a Sieve; You may add scalded Parsley chopped very fine.

Sauce au Maquereau.

Mackerel Sauce.

SCALD green Goosberries and Fennel; chop the Fennel very fine, take a Bit of Butter rolled in Flour, Pepper and Salt, and add a little Veal Gravy, to reduce it to the Consistence of a white Sauce.

Sauce Remoulade.

Horse-radish or Mustard Sauce.

IF you want it hot, slice two Onions and fry them in Oil; when they begin to colour add a Glass of white Wine, as much Broth, two slices of Lemon, first peeled, two Cloves of Garlick, a Laurel Leaf, Thyme, Basil, and two Cloves; boil a Quarter of an Hour, and sift in a Sieve; add a chopped Anchovy and Capers, a Spoonful of Mustard, or Horse-radish reduced to a Marmalade, Pepper and Salt: Warm without boiling.

This Sauce is made cold, with chopped Parsley, Chibol, Shallots, a Clove of Garlick, Anchovies and Capers, a Spoonful of Mustard, or Horse-radish scraped very fine, a Spoonful of Oil, Vinegar, Pepper and Salt.

Sauce Poivrade.

Sharp, or Pepper Sauce.

TAKE a Bit of Butter, with sliced Onions, Bits of Carrots, Parsneps, half a Parsley Root, two Cloves of Garlick, a Laurel Leaf, and two Cloves: soak all together

together till it takes Colour; then add some Cullis, Half a Glas of Vinegar and Broth, Salt and coarse Pepper; boil it to the Consistence of Sauces, skim it, and sift it through a Sieve.

Sauce Hachée.

Minced Sauce.

SOAK a Slice of Ham over the Fire; when it catches a little mince it very fine, and put it into the same Stew-pan with chopped Mushrooms, Parsley, Chibol, and two Shallots; add a Glas of white Wine, as much Consommee, a little Salt and coarse Pepper: simmer it to a Sauce Consistence, skim it well, and add a pounded Anchovy.

Sauce au Bain-Marie.

(See Page 2 for Instructions.)

ACCORDING to the Quantity of Sauce wanted, cut very thin Slices of Fillet of Veal, Ham, Beef, Carrots, Parsneps, Parsley-Roots, Onions, Turneps, Celery, Leeks, of each a proper Quantity, so as not to overcome each other in Flavour; put all together in a small Soup-pot, upon a few Slices of Lard; stop it well, and put it on an Ashes Fire to soak some Time; then add a little white Wine, and as much Broth; Put your Pot into another to simmer for about four Hours; sift this Sauce in a Lawn Sieve, to use for what you please.

Sauce au Porc Frais.

Fresh Pork Sauce.

FRY two or three Onions sliced in Oil till they take Colour, then add Broth, two Spoonfuls of Cullis, chopped Mushrooms, a Clove of Garlick, two of Spices, and a little Vinegar; boil for half an Hour, to reduce it to the Consistence of a Sauce; skim it well, and sift it.

Sauce

Sauce à la Nonette.

Nun's Sauce.

TAKE Slices of Veal and Ham, put them into a Stew-pan with a Spoonful of Oil, two or three Mushrooms, a Faggot of Parsley, Chibol, a Clove of Garlick, two Heads of Cloves, and half a Leaf of Laurel; let it catch on the Fire, then add some good Broth, a little Gravy, and a Glas of white Wine; simmer it some Time, skim it well, and sift it in a Sieve; when ready, add to it two or three green Shallots, or Rocamboles, and a Dozen of Pistachio Nuts whole.

Sauce Verte.

Green Sauce.

TAKE Chervil, Parsley, Taragon, and Burnet; wash all well, squeeze out the Water, and pound them very fine; then put it on the Fire with good Consommee; sift it in a Stamine with Expreffion, and add Butter rolled in Flour, Pepper and Salt; simmer it without boiling.

Sauce Verte d'une autre Façon.

Green Sauce of another Kind.

SCALD a Handful of Spinach for half an Hour, with Parsley and Tops of green Shallots; then take all out, squeeze it well, and pound it very fine; put into a Stew-pan a few Mushrooms, sliced Onions, two Cloves of Garlick, two or three Taragon Leaves, one of Laurel, a little Basil, two Cloves, a little Butter, two Spoonfuls of Cullis, and as much white Wine; boil it a Moment, then add your green Sauce, and sift it in a Stamine; add Pepper and Salt, and simmer it without boiling.

Sauce Piquante.

Sharp, or Relishing Sauce.

SOAK a good Slice of Veal and Ham; when it catches add a Glas of white Wine, half a Glas of white Vinegar, two of Broth, two Spoonfuls of Oil, two Cloves

Cloves of Garlick, two Slices of peeled Lemon, four or five Taragon Leaves, one of Laurel, one of Mint, two Cloves, and a little Coriander; simmer for an Hour on a slow Fire, and reduce it to the Consistence of a Sauce; skim off the Fat very clean, and sift it in a Sieve: You may add a little Cullis if you would have it thicker.

Sauce au Bleu Celeste.

A Sky-blue Sauce.

TAKE a small Handful of Crumbs of Bread sifted in a Cullender, boil it in Milk until it becomes quite thick, taking Care to stir it, lest it should burn; add a little boiled Cream, and sift in a Stamine; then boil a Glass of white Wine, with a Clove of Garlick; pound very fine some Chervil, Parsley, Taragon, and sift it with the white Wine; add this green with the white Sauce; and also add a little Cullis, Pepper and Salt: Warm it without boiling.

Sauce au Pontife.

Pontiff Sauce.

SOAK Slices of Veal, Ham, sliced Onions, Carrots, Parsneps, and half a Head of Celery; let it catch; then add a Glass of white Wine, as much good Broth, a Clove of Garlick, four Shallots, one Clove, a little Coriander, and two Slices of peeled Lemon; boil on a slow Fire till the Meat is done; skim it, and sift it in a Sieve; add a little Cullis, and a small Quantity of fine chopped Parsley, just before you use it.

Sauce à la Nichon.

The House-wife's Sauce.

TAKE some of the former Sauce sifted without Cullis, add a Bit of Butter rolled in Flour, and chopped Chervil: Use it when warm.

Sauce

Sauce au Reverend, Gras ou Maigre.

The Parson's Sauce.

CHOP Lemon-peel very fine, with two or three pickled Cucumbers, a Bit of Butter, Salt, and coarse Pepper, a little Flour, with two Spoonfuls of Cullis, and make a Liaison on the Fire, without boiling.

Sauce à la Milanoise.

Milanese Sauce, (from a Principality in Italy, so called.)

SLICE two or three Onions, put them into a Stew-pan, with a few small Bits of Ham, a Clove of Garlick, two of Spices, a Laurel Leaf, scalded Parsley, and two Spoonfuls of Oil; let it catch on the Fire; then put to it a Glas of white Wine, and as much Cullis; simmer it some Time, skim it well, and sift it in a Sieve.

Sauce à l'Orange.

Orange Sauce.

SOAK Slices of Veal, Ham, Onions, and Roots; let it catch; add a small Quantity of Broth and Cullis; simmer it on a slow Fire, skim it, and sift it in a Sieve; then add Orange Peel chopped, and squeeze in two Oranges; add also a Bit of Butter, and coarse Pepper; warm it without boiling.

For Meager, take Fish Broth, a chopped Anchovy, Pepper, and a little Salt; rather more Butter rolled in Flour, and the same Quantity of Orange Peel and Juices.

Sauce au Canard.

Duck Sauce.

MIX two Spoonfuls of good Cullis with as much Veal Gravy, Pepper, and Salt; squeeze in a Lemon or two, and warm it without boiling.

Sauce

Sauce à l'Echalotte.

Shallot Sauce.

BOIL five or six Shallots well chopped, in good Veal Gravy, with Pepper and Salt; serve it up in a Boat. This requires but a very short Time to simmer.

Sauce au Bled Verd.

Green Wheat Sauce.

SIMMER a Crust of Bread in a little Broth, with half a Spoonful of Vinegar, and add a Clove of Garlic; scald a Handful of Green Wheat, and squeeze the Water out very well; pound it, and add the Juice to your Sauce, and sift it all together in a Stamine; make a Liaison with some Consommee, Pepper and Salt.

Sauce à la Reine.

Queen's Sauce.

SIMMER Crumbs of Bread in good Cullis, until it is quite thick; take it off the Fire, and add a few sweet Almonds pounded, two hard Yolks of Eggs, and Breast of Fowl roasted, all pounded very fine; boil sufficient Quantity of Cream for your Sauce, and sift all together in a Stamine; add Pepper and Salt, and warm it without boiling.

Sauce d'Acide.

Acid Sauce.

POUND three hard Yolks of Eggs, one Anchovy, with a Pinch of fine Spices and Salt, half a Glas of Vinegar, and Butter rolled in Flour; add a little Veal Gravy, (or Onions, if for Meager); make a Liaison as for a white Sauce.

Sauce

Sauce à la Becasse.

Woodcock Sauce.

TAKE the Bones of roasted Wood-cocks, pound them and the Livers, put them into a Stew-pan with two Spoonfuls of Cullis, and as much red Wine; reduce it to a Sauce Consistence, and sift it in a Sieve: When ready, add Pepper and Salt, and squeeze in one or two Oranges.

Sauce au Trufes.

Truffle Sauce.

CHOP three or four Truffles, put them into a Stew-pan with two Spoonfuls of Consommee, two of Gravy, (Meagre or Meat) a Faggot of Parsley, Chibol, half a Clove of Garlick, coarse Pepper and Salt; simmer it to the Consistence of a Sauce, and take out the Faggot before using.

Sauces Maigres de Plusieurs Façons.

Meagre Sauces of different Sorts.

WITH Fish Broth, Cullis, Gravy, and Consommee, you make Meagre Sauces in the same Manner as with Meat.

Sauce Generale.

General Sauce.

TO make this Sauce properly, you must infuse all the following Ingredients, for four and twenty Hours on Ashes, in an earthen Pot, if possible, which must be very well stopped; viz. Split six Shallots, a Clove of Garlick, two Laurel Leaves, Thyme and Basil in proportion, Truffles, Taragon Leaves, half an Ounce of Mustard Seed bruised, a Dozen small Bits of Seville Orange Peel, a Quarter of an Ounce of Cloves, as much Mace, half an Ounce of long Pepper, two Ounces of Salt; squeeze in a whole Lemon; and add half

half a Glass of Verjuice, of Vinegar four or five Spoonfuls, and a Pint of white Wine; let it settle, and sift it very clear.—This you may keep in Bottle for a long Time, and it will serve for all Sorts of Meat and Fish: You may also mix it with different Sauces which require a Sharpness, but it must be used with Moderation.

By proportioning the Ingredients here given, you may make any Quantity, more or less, according as Occasion requires.

Sauce au Beurre Noir.

Burnt Butter Sauce.

FRY some Butter; when it begins to smoke throw into it Parsley Leaves, or Parsley coarse chopped; when it is done, add Pepper, Salt, and Vinegar.

Sauce Simple.

Simple Sauce.

TAKE a Bit of Butter rolled in Flour, a little Vinegar, Pepper, and Salt, and a Spoonful or two of Water; make a Liaison over the Fire; you may add chopped Parsley, Shallots, or an Anchovy.

Du B O E U F.

Of B E E F.

ALL Sorts of Beef Meat must be chosen of a fine Red, or rather of a Crimson Colour, and well interlarded with Fat. The Parts used in Cookery, are the Brains, Palates, Tongue, Tripe, Suet, and Udder; the whole Leg cut in different Manners; the Marrow, the Rump, Edge-Bone, Surloin, and the Fillet; the Tail, Ribs and Breast, Flank and Veiny Pieces, &c. —The Brains, Tripe, Palates, and Suet, must be used fresh; also such Pieces as are used for Broth, and

E

Gravy;

Gravy; the rest require to be kept some Time.—Most Pieces of Beef, either boiled or roasted, should be cut across the Grain, as it will always eat tenderest. The Head should be stewed to be eaten with a Spoon, and requires a great deal of Care and Attention in cleaning.

Langue de Bœuf au Gros Sel.

Fresh Neat's Tongue in a plain Way.

LARD a Tongue with pretty large Pieces, and boil it in the Broth-Pot, or in Water, with a few Onions and Roots; when it is done, peel it, and serve it with Broth, sprinkling a little Pepper and Salt over it.

It is also used without Larding; and being boiled fresh in this Manner, is preferable to every Thing else for Mince-Pie Meat.

Langues de Bœufs en Caïsses.

Sham Neat's Tongues.

TAKE a plain boiled Tongue, peel it, and cut it into Slices; simmer over the Fire about a Quarter of an Hour, with a little chopped Parsley, Shallots, a Taste of Garlick, a Bit of Butter, Salt, and fine Spices; take it off, and let it cool; make forced Meat with Fillet of Veal, as much Suet, Crumbs of Bread, Cream, Pepper, Salt, Parsley, Chibol, and three Yolks of Eggs to mix with it: Garnish the Bottom of the Dish you intend to serve the Tongue upon with some of this Forced-meat, then place the Tongue upon it, and cover it over with the Remainder, smoothing it with a Knife dipt in Yolks of Eggs and Crumbs, in the Form of a Tongue; then bake it in a Dutch Oven for about three Quarters of an Hour. When it is of a good Colour, take it out and pour the Fat off; clean your Dish, and serve it up with a clear Sauce made with half Veal Gravy, and good Broth, a little Vinegar, Salt, and Pepper.

Langue

Langue de Bœuf à la Remoulade.

Neat's Tongue with Remoulade Sauce.

CALD a fresh Tongue and lard it with large Lardons ; boil it in Broth with a little Salt, and a Faggot, as formerly directed ; when done, peel it, and split it, but not quite into two Pieces. Make a Sauce with Parsley, shallots, Capers, and Anchovies, all very finely chopped, a little Vinegar, a few Crumbs of Bread, or Rasings, two Spoonfuls of Cullis, as much Broth, a little salt and coarse Pepper ; boil altogether a Moment ; then put the Tongue in it to simmer for a Quarter of an Hour ; when you serve it up, add a little Salt.

Langue de Bœuf en Ragout.

Neat's Tongue Ragout.

ARD a Tongue as the former, and braze it in a light Braze, with Broth, a Faggot of Parsley, Thyme, Laurel, two Heads of Cloves, one of Garlick, Onions, and Roots. Peel it, and split it in two ; serve upon it what Ragout you think proper, such as Onions, Sweet Breads, Truffles, Mushrooms, small Onions, &c.

Langue de Bœuf Grillée.

Neat's Tongue Broiled.

ARD and braze a Tongue as before-mentioned ; peel it, cut it in two, and dip it in Oil ; then roll it in Bread Crumbs, broil it slowly, pouring a little Oil over it. Make a Sauce with chopped Shallots, two Spoonfuls of Broth, as much Veal Gravy, Pepper, and salt, and a little Vinegar or Verjuice ; boil it a Moment ; pour your Sauce into the Dish, and put the Tongue upon it.

Langues Fumées.

Smoked Tongues.

TAKE what Quantity of Tongues you think proper in Water for about three Hours ; cut off the Throat Ends,

Ends, and wipe them dry with a Cloth. Then take Laurel Leaves, Thyme, Basil, Coriander, Juniper, Parsley, Shallots, and Cloves, dry them in the Oven, and pound them to a fine Powder, adding two Ounces of Salt-petre, and one Pound of Salt; mix your Powder well with the Salt; place the Tongues very close in a proper Pan, as they are salted; and when they are powdered, cover your Pan very close, and leave it so for eight Days: Then take them out, and run a String through the small End; hang them up in the Chimney until they are quite dried, and they will keep a long while. Use them either plain boiled, or brazed.

The Brine will be useful in making Pickled Pork.

Langues de Bœufs Fourées.

Smoked Tongues of another Fashion.

PREPARE the Tongues as before; then having some Beef Guts well cleaned and soaked in Water, and sweet Herbs, make a Pickle with boiling Water, a little Salt-petre, a great deal of common Salt, Cloves Mace, Thyme, Laurel, Basil, Juniper, and Coriander: boil this Pickle about Half an Hour over a slow Fire, let it settle, and then sift it through a Sieve, as clear as possible: Put the Tongues into the Guts, and then into the Pickle, for about twelve Days; take them out, and hang them in the Chimney as before. When drying you may burn scented Herbs under them. They are to be used in the same Manner as the last-mentioned.

Langue de Bœuf à la Broche.

Neat's Tongue Roasted.

SCALD a Tongue, parboil it in Broth or Water, with Salt and Pepper, two Onions, Carrots, Parsneps, Faggot, two Cloves, Garlick, Laurel, and Thyme. When it is boiled enough to peel, take it out, lard it as Fricandeau, and finish it in Roasting; serve under it relishing Sauce, or send it up plain.

Langue

Langue de Bœuf à la Braise.

Neat's Tongue Braized.

SCALD a Tongue, and parboil it; then peel it, and lard it through with coarse Pieces; finish it by itself in a small Pot with Broth, Pepper, Salt, Carrots, Parsneps, two Onions, Slices of Lard, a Faggot, Shalots, two Cloves, a Laurel Leaf, Thyme, Basil, a few Tarragon Leaves, and a Glass of white Wine; boil it on a slow Fire, put to it what Ragout you please.

Calves, Sheep, or Porkers Tongues are dressed the same Way.

Langue de Bœuf en Crepine.

Neat's, Calf's, or any other Tongue, in Cowl,

BOIL a Tongue sufficiently to peel, as before directed; then lard it, and split it without separating in two. Fry some sliced Onions in fresh Hog's Lard; put to them two or three Spoonfuls of Hog's Blood, about a Quarter of a Pound of fresh Lard, chopped, a few fine Spices, and Salt; simmer this, stirring it continually until the Blood is well mixed. Lay a Cowl in the Bottom of your Dish, and spread upon it Part of this Preparation; then place in the Tongue, and cover it with the Remainder; roll it up in the Cowl, and garnish the Dish with Bread Crumbs; lastly, put it into the Oven to bake, and take a good Colour; clean the Dish free from Fat; and serve under it a Sauce made with a little Cullis, Jelly Broth, and Lemon.

*Langue de Bœuf à la St. Menchault.**

A Braized Tongue Broiled.

RARE a Tongue well larded; when done, split it in two without separating, dip it in Yolks of Eggs,

* I take the Origin of this Name to be from the Inventor; however, as it will be often repeated, it always means the Thing dipped in some Sorts of Batter, or Sauce, and afterwards Broiled, and that mostly with Bread Crumbs.

and Bread Crumbs, then in melted Butter and more Crumbs; broil it on a slow Fire, basting it frequently with Butter: Serve it with a clear Verjuice Sauce, or Mustard in a Sauce-Boat.

Langue de Bœuf au Gratin.

Neat's Tongue au Gratin.

N. B. *Gratin* means every Thing that catches at Bottom,

CUT a brazed Tongue into thin Slices; put in a Stew-pan a Bit of Butter, Parsley, Chibol, Mushrooms, Shallots, and Half a Clove of Garlick, all well chopped; simmer these on the Fire with a little Cullis, Gravy, and Broth, a little Vinegar, Salt, and coarse Pepper; reduce it to the Consistency of a Sauce, adding an Anchovy, and Capers chopped; put Half of this Sauce into the Dish intended for Table, place the Tongue properly upon it, and Simmer it until it catches at Bottom. When ready to serve add the rest of your Sauce,

Paté & Tourte de Langue de Bœuf.

Neat's Tongue Pie, with rais'd or Puff Paste.

SCALD a Tongue, and boil it in your Pot, or in plain Water; when almost done, peel it, and cut it in Slices; make what Paste you please (of which you will find ample Directions under the Article Pastry); place upon it the Slices of Tongue with Pepper and Salt, two good Slices of Ham, a Faggot of Parsley, Chibol, a Clove of Garlick, three Heads of Cloves, Thyme, and Laurel; cover it with Slices of Lard and Butter, and bake it in the Oven. When done, take out the Lard and Faggot, skim off the Fat very clean, and add to it a Spanish Sauce, or any other you think proper.

The Rais'd Paste gives it the Name of *Paté*, the Puff'd that of *Tourte*.

Langue

Langue de Bœuf au Parmesan.

Neat's Tongue and Parmesan Cheefe.

BOIL the Tongue as in the foregoing Receipt, and finish it in a Braze, with a little Salt; peel it, and let it cool, then cut it in Slices; put a little Cullis and Parmesan into the Table Dish, with some of the Tongue Slices; then a little more Cullis and Parmesan; let the Cheefe be the last Bed: Bake it of a good Colour either in a Dutch or common Oven, and add the little Sauce remaining.

Cervelle de Bœuf.

Beef's Brains.

OX's Brains are prepared as Calves Brains, which you will find in the Articles of Veal.

Palais de Bœufs à la St. Menéboult.

Beef's Palates Broiled.

BOIL in Water as many Palates as you please; peel them well, and soak them some Time in a St. Menéboult, which is thus prepared: Put into a Stew-Pan a Bit of Butter rolled in Flour, Salt, and Pepper, two Shallots, a Clove of Garlick, a Spice Clove, Parsley, a Laurel Leaf, and Thyme, with as much Milk as is necessary to simmer your Palates; in about three Quarters of an Hour, take them out, and dip them in Yolks of Eggs and Bread Crumbs; broil them slowly, and serve with a sharp Sauce, or Mustard.

Palais de Bœufs à la Poulette.

Fricassée of Beef's Palates.

BOIL and peel the Palates as before directed; cut them small, and put them into a Stew-Pan, with a little Butter, a Slice of Ham, Mushrooms, a Faggot, shallots, two Cloves, a few Taragon Leaves, a Glais of white Wine and Broth; simmer it until the Sauce

grows short; then take out the Faggot, add Salt and Pepper, three Yolks of Eggs and Cream, and a little chopped Parsley; make a Liaison, and add a Squeeze of Lemon when ready.

Palais de Bœufs à l'Angloise.

Beef's Palates, English Fashion.

BRAZE your Palates and peel them well, split them in two, and spread upon them some good Forced-meat made of Veal or roasted Fowl; roll them up like an Olive, then dip them in Batter made with Flour and Yolks of Eggs, a Spoonful of Oil, Salt, and a Glass of white Wine, which you must pour in by little and little; make your Batter a little thicker than very thick Cream; fry the Palates of a good Colour, and serve them with a clear Sauce, or fried Parsley.

Palais de Bœufs au petit Lard.

Beef's Palates with pickled Pork.

SLICE some pickled Pork, boil it slowly, and skim off the Fat; then add a little Cullis and Vinegar, a little Consommee, two or three chopped Shallots, Pepper, and brazed Palates cut in large Pieces: Warm without boiling.

Palais de Bœufs au Pontiffe.

Beef's Palates, with Pontiff Sauce.

CUT brazed Palates round to the Size of a Crown Piece; cut also Pieces of Bread Crumb of the same Bigness, and rather thin; fry the Bread in Butter; put a little of the said Sauce in the Table Dish, then the Bits of Palates, and a Piece of Bread upon each; simmer it some Time on a slow Fire, and when ready to serve, add more of the same Sauce, according to Discretion.

Palais

Palais de Bœufs au Parmesan.

Beef's Palates and Parmesan. (See Neat's Tongue and Parmesan.)

Palais de Bœufs en Fillet.

Beef's Palates Shredded.

BRAZE the Palates and cut them small; let them soak an Hour in Lemon Juice, then dry them, and roll them in Batter made of Flour, a Spoonful of Oil, a little Salt and white Wine; and fry them of a fine Colour.

Palais de Bœufs en Timbale.

Beef's Palates in Moulds.

GARNISH your Moulds with Veal-Cowl, and cut the Palates (being first brazed) according to the Moulds; make a good forced Meat with Fowl, and the Parings of the Palates, with all proper Seasonings; put a Bit of the Palates into the Bottom, then forced Meat, and repeat it until the Moulds are full; cover each with chopped Truffles, and one Bit of Palate last; wrap each in the Cowl, and bake them in the Oven; when done, take them out of the Moulds carefully, wipe off the Fat, and serve upon them what Sauce you please.

N. B. *Timbale* implies a Kettle-drum; and these Moulds are so called from their being made in that Shape.

Palais de Bœufs à la Brochette.

Beef's Palates broiled on small Scuers.

BOIL three or four Palates in Water; when well peeled and trimmed, cut them in four or six Pieces, put them into a Stew-pan with Mushrooms, Shallots, half a Clove of Garlick, Parsley and Chibol, all finely chopped, Pepper and Salt, a Bit of Butter rolled in Flour, two Spoonfuls of Cullis, and a Glass of white Wine; boil

boil on a slow Fire until the Sauce is quite reduced, then add a little Butter and three Yolks of Eggs; simmer it over the Fire to make the Sauce quite thick; then roll the Palates as you do Larks, in the Sauce and Bread Crumbs, and broil them gently of a fine Colour. You may serve them either with or without Sauce; if any, let it be clear Gravy and Verjuice, or Lemon.

Palais de Bœufs en Menus droits.

Beef's Palates cut in Fillets, or minced.

FRY two or three sliced Onions in Butter, until half done; put to them two or three sliced Palates plain boiled, adding a little Cullis, Gravy, and Broth; simmer it to reduce the Sauce; skim it well, and add Pepper, Salt, Nutmeg, and a little Vinegar: When ready to serve, add a little Mustard.

Palais de Bœufs à la Mariette.

Beef's Palates in a common Way.

BOIL three Palates in Water for about an Hour, peel them, and cut each in two, length Ways; put thin Slices of Ham and pickled Pork between two Palates, and tie them together; finish by boiling in Broth, with a little Salt, whole Pepper, a Faggot, and two Cloves: Serve with Consommee, and a Lemon Squeeze.

Palais de Bœufs à la Provençale.

Beef's Palates, Provence Way.

BRAZE the Palates and cut them into small Pieces; put them in a Stew-pan with a Bit of Butter, two Spoonfuls of Oil, Salt, whole Pepper, a little rasped Nutmeg, two chopped Shallots, a Clove of Garlick, five or six Taragon Leaves, Mushrooms and Parsley; simmer them a Quarter of an Hour, then add a little Cullis, a Glas of white Wine, and a little Consommee; boil

boil for a Moment, skim off the Fat, and add a Lemon Squeeze when ready to serve.

As this Dish will often be repeated in the dressing different Kinds of Aliments, I shall take notice, that all such are much characterized for being strong of Oil and Garlick; the People of Provence being very fond of both: but the Oil, being the Produce of the Country, answers in most Respects to Butter in England.

Palais de Bœufs au Parmesan aux Onions.

Beef's Palates with Parmesan and Onions.

BRAZE the Palates and cut each into six Pieces; have some small Onions boiled in Broth, which you mix with some Cullis and Consommee, a Bit of Butter, Pepper, and Salt; make a Liaison on the Fire; put half of this Sauce (in the Dish you intent to serve) with rasped Parmesan, then the Palates and small Onions, and lastly the Remainder of the Sauce and Parmesan over it; bake it in an Oven, or with a Cover, till it takes a fine Colour.

Palais de Bœufs au Gratin.

Beef's Palates, au Gratin,

(See the Explanation of Gratin, page 54.)

MAKE a forced Meat with Fat Livers, chopped Truffles, scraped Lard, two Yolks of Eggs, and a little Salt; put this in the Dish you intend to serve on a sand Fire; let it catch, and add the Palates brazed and cut in what Form you please, upon the Gratin and small Onions first boiled; serve upon it a Sauce *au Pontiffe* or *à l'Espagnole*. (See Sauce Articles)---Veal and Sheeps Palates are dressed in all the same different Ways, as Beef's.

Palais de Bœuf à l'Escalope.

Beef's Palates scalloped.

BOIL your Palates in Water, peel and pare them very well, then slice them to the Breadth of half a Crown, as thin as you can; put in the Stew-pan Slices
of

of Ham, two Spoonfuls of Oil, Parsley, Chibol, Mushrooms, Shallots, and a Trifle of Garlick, all chopped fine, with whole Pepper and Salt; lay over these a Bed of Palates, upon that sweet Herbs chopped, then Palates again, and so continue till all the Palates are used; cover the whole with thin Slices of Lard, and simmer on a slow fire; when it begins to boil, add a Glass of white Wine, and let it simmer about an Hour longer; then skim off the Fat, and take out the Lard and Ham; add to it a Spoonful of Cullis, a Lemon Squeeze, and serve with short Sauce.

Palais de Bœufs à la Marmotte.

Beef's Palates, Country Fashion.

CUT two or three Palates boiled in Water; cut also some pickled Pork in Slices which boil till half done; then add the Palates, with Parsley, Shallots, and a Clove of Garlick, chopped together, with whole Pepper, and a little white Wine; boil all together. When done, put the Meat on the Dish you intend to serve, strew Crumbs of Bread over, put it in the Oven to take Colour; and serve with short Sauce.

Palais de Bœufs à la Ravigotte.

Beef's Palates with a relishing Sauce.

BOIL the Palates in Water; when well peeled, cut each into six pieces; put them in a Stew-pan with a Slice of Ham, a Faggot of Parsley, Chibol, a Clove of Garlick, two Heads of Cloves, and a Bit of Butter; let it catch a little, then add a Glass of white Wine, and as much Cullis; simmer it some Time, skim off the Fat, and add Pepper and Salt; reduce the Sauce when ready, and add sweet Herbs finely chopped, such as Taron, Burnet, Chervil, Cresses, and Civet, of each according to their Quality for Strength of Flavour.

Palais

Palais de Bœufs de plusieurs Façons.

Beef's Palates of different Fashions.

WHEN the Palates are boiled in Water and well pared and peeled, cut them to what Form you please, then braze them for half an Hour; take them out and wipe them free from Fat; put them in your Dish, and add what Sauce you please, rather sharp is best, as these Palates are flat tasted of themselves. They are also fried, being dipped in good Batter, and served with a relishing Sauce, or fried Parsley. This last is called *en Croquet*.

Queue de Boeuf au aux Choux.

Beef's Tail and Cabbages.

CUT a Beef's Tail into several Pieces, scald and boil it in Broth with a Faggot of Parsley, Shallots, a Laurel Leaf, and three Heads of Cloves; when boiled about an Hour, put to it a good Savoy, first scalded, a Pound of pickled Pork cut in Pieces, and a little Salt and Pepper: when done take it out of the Braze, squeeze the Fat out; put all into a Tureen intermixed, and add Broth and good Cullis sufficient to make it either more or less Liquid.

Queue de Bœuf aux Lentilles.

Beef's Tail and Lentils.

BRAZE the Tail and cut it into Pieces, with pickled Pork as before; make a Veal Cullis with Slices of Veal, Ham, Onions, Carrots, Parsneps, and Celery; when it catches add Broth, and finish as in all other Cullis. Boil Lentils either in Broth or Water; make a Porridge, to mix with the Cullis to a thick Consistence, which serve in a Tureen upon the Tail and pickled Pork.—They are done the same with all Sorts of Porridge either dry or green.

Queue

Queue de Bœuf en Pâté Chaud.

Hot Beef's Tail Pie.

BRAZE two or three Tails to about three Parts, then take them out, and cut them in Pieces; put a Couple of Slices of Ham in the Bottom of your Pie, and then the tails; cover it over with Butter and thin Slices of Lard, and finish your Pie; bake it; when done, take out the Lard and Ham, skim off the Fat very clean, and serve upon it a good Sauce, or a Ragout of any Sort.

Queue de Bœufs de plusieurs Façons.

Beef's Tails of different Fashions.

TAILS well brazed may be dressed different Ways. You may broil them and serve them with a sharp Sauce in a Boat; also as a Tureen with all Sorts of Herbs and Roots, such as Cucumbers, Chestnuts, Truffles, Turnips, Onions, Carrots, or with Sweet-breads, Coxcombs, &c. or as part of a Hochpot with any other kind of Meat.

Gras double à la Robert.

Tripes, Sauce Robert.

(See Sauces, p. 41.)

FRY three or four sliced Onions in Butter till they are almost done; boil the Tripe in Water very tender, and cut it in Pieces, which mix with the Onions, adding a little Cullis, a Glass of white Wine, as much Broth, a Faggot of Parsley, Chibol, a Laurel Leaf, two Cloves, three or four Taragon Leaves, Pepper and Salt; boil on a slow Fire, skim it well, reduce the Sauce pretty thick, and add a little Mustard when ready to serve.

Gras

Gras double au Verjus.

Tripes, Verjuice Sauce.

BOIL the Tripe very tender; make a Marinade with Oil, Pepper, Salt, Parsley, and Shollots chopped very fine; soak the Tripe some Time in this, then roll it in Bread Crumbs, and broil it of a good Colour; serve with a Sauce, half Cullis and half Verjuice.---(See Sauces, p. 37.)

Gras double de plusieurs Façons.

Tripes of different Fashions.

TRIPES boiled very tender may be cut in different Forms, and dressed with Mushrooms, Parsley, Shallots, a Clove of Garlick, a few Taragon Leaves, two Cloves, a Slice of Ham, a Bit of Butter, Thyme and Laurel; let it catch a little, then add a Glas of white Wine and as much Broth; reduce the Sauce, and make a Liaison with three Yolks of Eggs, Pepper and Salt, Verjuice or Lemon. If you would make it brown, instead of a Liaison add Cullis and Gravy, a small Quantity of scalded Parsley, chopped very fine, or any other sweet Herbs.

Rognon de Bœuf à la Moutarde.

Beef's Kidney, and Mustard Sauce.

FRY sliced Onions in Butter to half; cut the Kidney into small Pieces, and put it to the Onions in a Stewpan, with Pepper and Salt, and stew it on a slow Fire; (the Kidney will furnish Liquor enough) add the Mustard when ready.

Rognon de Bœuf à la Mode.

Beef's Kidney à la Mode.

CUT the Kidneys in small Pieces and clean them very well; cut also a Pound of pickled Pork in Pieces; chop some Parsley, Shallots, and a Clove of Garlick; garnish

garnish the bottom of your Stew-pan with Slices of Lard; then Kidney, Pork, and Herbs, then Lard again, until you have finished; let it stew for about three Hours over a slow Fire, or in the Oven; when it is almost done add a good Spoonful of Brandy; serve it in a Tureen either hot or cold. This is also done with whole Kidneys, being properly seasoned and larded, as in other Pieces of Beef.

Rognons de Bœuf en Fillet.

Beef's Kidney Shredded.

BRAZE the Kidney till very tender, and shred it; which you may serve upon stewed Cucumbers, or any other Greens whatever; it must be made pretty relishing.

Rognons de Bœuf en Pâté Chaud.

Hot Kidney Pie.

CUT the Kidnies into thin Slices, and lay them in the Bottom of the Pie, then sweet Herbs chopped, such as Parsley, Thyme, Shallots, Mushrooms, Pepper, and Salt; continue this till the Dish is full, then cover the whole with Slices of Lard, and finish the Pie; bake it in the Oven, take out the Lard, and skim off the Fat very clean: Make a Sauce with a Glass of white Wine, a tolerable Quantity of Cullis, reduce to the Consistence of a good Sauce, and squeeze a Seville Orange in it when ready.

Rognons de Bœuf à la Bourgeoise.

Kidney, Family Way.

CUT a Kidney in two, and put it into a Stew-pan with Parsley, Shallots, a Clove of Garlick, Thyme, and Laurel, all chopped very fine, and a Bit of Butter; turn it over the Fire some Time, then roll it in Bread Crumbs

Crumbs, and broil it. Pour the Sauce gently over it when ready. Make the Sauce half Gravy and half Verjuice.

Tetine de Vache au Verjus.

Cow's Udder and Verjuice Sauce.

CUT the Udder in Pieces and put it into a Stew-pan with chopped Parsley, Chibol, Mushrooms, a Clove of Garlick and Butter; let it catch; then add a Glass of white Wine, Broth, Pepper and Salt; simmer it to a short Sauce; then make a Liaison with two Yolks of Eggs and Broth; when ready add a Spoonful of Verjuice or Lemon.

Usage de la Graisse de Bœuf & Mouëlle.

The Way to use Beef's Suit and Marrow.

TO use Suet and Marrow, all the small Skin and Sinews must be picked out very clean; (the Way to do it is common to all Kitchen Maids.) It serves for most Forced-meat, (as does the Marrow for particular Uses) and is extremely good to put into Brazes, being very nourishing. If you would use it instead of Butter, soak it in Milk-warm-Water, turning and pressing it with your Hands to render it soft, and to squeeze out the Water.

Tranches de Bœuf à la Bourgeoise.

Beef Stakes the Family Way.

WARD the Stakes here and there with large Lardons; put them into the Pan with chopped Parsley, Shalots, Thyme, Laurel, Salt, whole Pepper, and a Glass of white Wine; let them soak two Hours, then simmer them till done: You may serve them either hot or cold.

Tranches de Bœuf à la Camargot.

Beef Stakes, by the Name of a famous Dancer.

LARD thick Beef Stakes, with half Lard and half Anchovies; put them into a Stew-Pan upon Slices of Lard, adding fine Spices (but no Salt, as the Anchovies will answer) a Faggot of Parsley, Chibol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme, Basil, and a Glass of white Wine: Let these simmer about four Hours, then sift the Sauce in a Sieve, and add a Bit of Butter rolled in Flour; according to the Quantity of Sauce you want, add Broth and Cullis, and a Lemon Squeeze if you like it.

Tranches de Bœuf à la Royale.

Beef Stakes, Royal Fashion.

LARD a thick Stake with large Lardons; season it with fine Spices, Parsley, Chibol, a Clove of Garlick, two Shallots, a Laurel Leaf, and Thyme, all chopped very fine; put your Beef into the Pan upon thin Slices of Lard, a few sliced Onions, and other sliced Roots; soak it over a slow Fire about five or six Hours in its own Gravy, the Pan being well covered; towards the latter End, put to it a Spoonful of Brandy; sift the Sauce in a Sieve, and skim off the Fat if you serve it up hot, but not if cold.

When served hot it is called *à la Mode Beef*; and *à la Royale* when cold.

Tranches de Bœuf à la Servante.

Beef Stakes to eat hot or cold, Family Fashion.

CUT the Slices thin; lay a Down of sliced Lard, then of Stakes, fine Herbs, and Spices, and so on till you have done; add a Glass of Brandy, and stop the Pot very well with Paste to keep the Steam in; let it simmer five or six Hours on a very slow Fire.

Tranches

Tranches de Bœuf au Caramel.

Beef Stakes Glazed, or Fricandeau.

TAKE a Bit of Beef of what bigness you please, lard it through with large Lardons, seasoned with fine Spices, (lard the upper Side neatly), boil it in Broth, with a Glass of white Wine, a Faggot of Parsley, Shallots, a Clove of Garlick, three Cloves, whole Pepper, and a little Salt; when done tender, sift the Sauce in a Sieve, skim the Fat, and reduce it to a Glaze, with which you glaze the upper side; serve it upon what stewed Herbs you please, as Spinach, Endive, Sorrel, or any other Vegetables.

Canellons de Bœuf.

Beef Forced Meat in Form of a Pudding.

MINCE a Piece of tender Beef with as much Suet, a Bit of Ham, and small Bits of Lard, two or three Eggs, Parsley, Shallots, Thyme, Laurel, fine Spices, and a little Salt; add a Glass of Brandy; mix all together, and roll it in the Form of a large Pudding, placing round it thin Slices of Lard; over the Lard put white Paper, and upon the Paper a Paste made of Flour and Water; bake it about two Hours in the Oven, and when done take off the Paste and Lard. If you serve it hot, add a relishing Sauce; if cold, leave the Paste till you are ready to serve, and send it up in a second Course.

Andouillettes de Tranches de Bœuf.

Beef Puddings, or Sausages.

CUT thin Slices of Beef in Length, put upon it Forced-meat, made of roasted Fowl, Marrow, Parsley, Shallots and Mushrooms, chopped very fine, with fine Spices; add three Yolks of Eggs to mix it, and roll it in the Form of a Pudding; make a little Batter with Oil and Bread Crumbs, roll them in it, and broil

broil slowly, basting with the remains of the Oil; serve with it a clear Sauce of Veal Cullis and Verjuice, Vinegar, or Lemon.

Bœuf de Desserte à la Sainte Meneboult.

Cold Beef marinated, or broiled.

CUT Slices of cold Roast Beef, and make a Marinade with a little Oil, Parsley, Chibol, Mushrooms, a Trifle of Garlick, two Shallots, all finely chopped, with Pepper and Salt; soak the Beef about half an Hour; make as much of the Marinade keep to it as you can, and a deal of bread Crumbs; broil on a slow Fire, basting with the remaining Liquid, and serve with a clear sharp Sauce.

Bœuf de Desserte à la Bourgeoise.

Cold Beef the Family Way.

SLICE three or four Onions, and fry them in Butter; when done, add a spoonful of Broth, two chopped Shallots, Pepper and Salt; then put Slices of cold Beef into it, and boil for a Moment; when ready, make a Liaison with two or three Yolks of Eggs, and a little Vinegar.

Cold Beef is also very good with cold Sauce, made of chopped Parsley, Shallots, Vinegar, Oil, Mustard, and a pounded Anchovy, &c. viz. a *Ravigotte* Sauce.

Bœuf de Desserte en Papillotte.

Cold Beef broiled in Paper.

SOAK your Slices in a Marinade made of Oil or Butter, Parsley, Shallots, Mushrooms, Pepper and Salt; roll the Pieces in Paper with this Sauce, rub the Paper with Butter, broil on a slow Fire, and serve in the Paper.

Culotte

Culotte de Bœuf à la Mantouë.

Rump of Beef Mantua Fashion.

GARNISH the Bottom of your Pot with Slices of Lard, sliced Onions and Roots, then the Beef upon them, well tied; soak it some time, then add Broth, Pepper and Salt, a Faggot of Parsley, Chibol, two Cloves of Garlick, two Laurel Leaves, Thyme, Basil, and four Cloves; braze on a slow fire: When half done, put to it small Savoys prepared in this Manner; scald a whole Savoy about half an Hour, then squeeze the Water quite dry; have a good Force-meat made with Fillet of Veal, Beef Suet, two Eggs, half a Pint of Cream, and a little chopped Shallots; take the Cabbage Leaves one by one, and put some of this Force-meat upon them, then put them together in the Form of a small Cabbage; make as many as you think proper, tie them well all round, and put them in the Braze with the Beef; when done, take them out, and wipe them free from Fat. You serve them in the same Dish with the Beef, with a Sauce made of Cullis, and two poundd Anchovies. If you have no Cullis, sift some of the Braze, and add a Bit of Butter rolled in Flour, some fine chopped Parsley, a Lemon Squeeze, or a little Vinegar.

Culotte de Bœuf Fumée.

Rump of Beef Smoked.

BONE a Rump of Beef as well as you can without spoiling the Shape, salt it with a Pound of Salt and two Ounces of Saltpetre, put it into a Salting-pan, Length-way, with all Sorts of sweet Herbs, as Parsley, Shallots, Thyme, Laurel, Basil, Winter Savory, half a Handful of Juniper Berries, a little Coriander, and two Cloves of Garlick; leave it about a Week in Salt, then hang it in the Chimney; when dried, keep it in a dry Place for use. It must be boiled in Water without

Salt, a few Onions, Cloves, a Faggot of sweet Herbs, and a little Nutmeg; let it cool in the Liquor, and serve it cold upon a Napkin, with green Parsley: If you apprehend its being too much salted, soak it some Time before boiling.

Culotte a l'Ecarlate sans Salpêtre.

Scarlet Beef without Saltpetre.

BONE a Rump of Beef thoroughly; cut about a Pound and a half of Lard thick, to lard it with in the Infide; mix a Pound of Salt, with an Ounce of fine Spices, and make the Salt and Spices stick to the Lard as much as possible; then rub the Beef with the Remainder, roll it in a Linen Cloth with seven or eight Laurel Leaves, Thyme and Basil in Proportion, and about half a Quarter of a Pound of Juniper Berries bruised; wrap a coarser Cloth round it, and put it into the Ground for six or seven Days, which will make it red instead of Saltpetre. When you use it boil with a few Slices of Beef, in Broth or Water, without Salt, a Faggot, Onions, and Carrots; let it cool in its Broth, and serve as before.—It will serve either for a hot or cold Dish.

Culotte de Bœuf à la Gascogne.

Rump of Beef Gascogne Fashion.

SOAK a boned Rump of Beef for four Days in a Brine made of Oil, seven or eight whole Cloves of Garlic, half a Pound of Salt, half an Ounce of mixed Spices, Thyme, Laurel and Basil; boil the Beef in the Brine, with a Pint of white Wine, and as much Broth; when done, wipe the Fat clean off, sift Part of the Broth, and add a little Cullis; reduce it to a pretty thick Sauce.—The Breast or any Part of the Brisket may be done the same.

Cullotte

Culotte de Bœuf dans son Jus.

Rump of Beef in its own Gravy.

BOIL a boned Rump of Beef on a very slow Fire in short Liquid about eight or nine Hours, with a Faggot of Parsley, Chibol, two Laurel Leaves, a Clove of Garlick, two Shallots, Thyme, four Cloves, half a Nutmeg, Pepper and Salt; when it is done, skim off the Fat very well, and serve it with the Broth, after sifting it through a Stamine.

Culotte de Bœuf diversifié.

Rump of Beef diversified.

BOIL a Rump of Beef as the preceding; when half done, put to it six whole Onions, as many Turnips, Parsneps and Carrots, cut in what Form you please; scald all the Roots before you put them into the Pot. Garnish the Beef with the Roots, and mix some Cullis, with a little of the Broth for Sauce. Another Time do it with Cabbages and Sauages, which will cause a variety. You may also serve upon it what Ragout you please.

Culotte de Bœuf au Vin de Champagne.

Rump of Beef boiled in white Wine.

Marinate the Beef two Days, being first well rubbed with Salt; put it into a Pan with a Pint of Oil, four Cloves of Garlick, mixed Spices, two Laurel Leaves, Thyme, Basil, and six Cloves; boil it with the Marinate, and a Bottle of white Wine; skim off the Fat, and sift the Broth for Sauce, adding a little Cullis to make it thicker; reduce it to a good Consistence, to serve with the Meat.

Culotte de Bœuf à la Royale.

Rump of Beef Royal Fashion.

GARNISH your Pot with Slices of Beef, Veal, and Ham; then put in the Rump, being first boned, with sliced Onions, Carrots, Turnips, Parsneps, a few

Slices of Lard, Pepper and Salt; soak it about an Hour, then add a Pint of white Wine, as much Broth, a Faggot of Parsley, Chibol, two Cloves of Garlick, four Cloves, and half a Nutmeg; simmer it about five or six Hours, then take it out, and wipe off the Fat with a Cloth. Serve upon it a Ragout of Sweet-breads, fat Liver, Combs, Mushrooms, Artichoke Bottoms, or small Eggs. You will find Receipts for making any of these, under the Directions given for Ragouts.

Culotte de Bœuf à la Sainte Menchoult.

Rump of Beef à la Sante Manehoult.

TIE it well, and boil it till above half done in Water, with all Sorts of Roots; then braze it in Broth, with a Faggot, and Salt sufficient to give it Taste; Put it upon the Dish you intend to serve, make a Batter with three or four Spoonfuls of Cullis, Butter, and four Yolks of Eggs, baste the Beef with it, and sprinkle it with Bread Crumbs; lastly, put it in the Oven, to give it a fine Brown colour.—You may serve a clear Sauce under it, and garnish the edge of the Dish with Bits of Bread dipped in Yolks of Eggs, and fried of a fine Colour.

Aloyau en Baril.

Chump of Beef in the Form of a Barrel.

BONE a Chump of Beef thoroughly, roll it in the Form of a Barrel, and tie it fast to make it keep its Form; lard it thro' and thro' with large Lardons well seasoned with mixed Spices, and sweet Herbs finely chopped; put it in a Brazing-pan, nearly of its own bigness, with slices of Lard under it; strew large Onions and Roots sliced over the Beef; with a large Faggot of Parsley, Chibol, two Bay-leaves, Thyme, two Cloves of Garlick, Pepper and Salt; soak it on a slow Fire about an Hour, then add a Pint of white Wine, and as much Broth; let it simmer slowly about

Hour, or five Hours according to the bigness of the Piece; when done, drain it, and wipe the Fat clean off, put it on the Table-dish before you untie it, and serve with it what Sauce or Ragout you please.

Filets d' Aloyau de toutes Façons.

Filets of Beef different Ways.

CUT a Fillet of Beef out of the Sirloin; take out all the Sinews, and lard it thick; put it in a Stew-pan, with a little melted Lard, Parsley, Shallots, Mushrooms, whole Pepper and Salt; simmer it some Time, then put it into a Brazing-pan with slices of Veal, Ham, and Lard, and boil it on a slow Fire; when half done, add a Glass of white Wine; and when thoroughly done, skim the Broth free from Fat, and sift it, mix a little Cullis, and serve it upon the Fillet.—If you would serve it with different Sauces or Ragouts, after larding it, boil it in Broth, with a Glass of white Wine, a Faggot of Parsley, Chibol, a Clove of Garlick, two Cloves, one Carrot, one Parsnep, and a few small Onions; when it is thus done, you may serve upon it what Sauce or Ragout you please.—You may also lard and dress this Fillet as a *Fricandeau*.—A roasted Fillet may likewise be dressed in the same Manner: When cold cut it in thin Slices, and serve it with stewed Cucumbers or any other Garden Stuff, only put the Meat in it a Moment to warm without boiling.

Aloyau au Four.

Chump, or small Surloin in the Oven.

ACCORDING to the Bigness of the Piece, take a deep Pan, and garnish the Bottom with a few Slices of Lard; put to it a Faggot of Parsley, Shallots, a Clove of Garlick, three Heads of Cloves, Pepper and Salt; soak it half an Hour over the Fire, and put to it a Bottle of Rhenish Wine; when ready to boil cover it well

well, and put it in the Oven six or seven Hours ; when done, clean the Fat off, sift the Sauce, and serve it with the Beef.

Aloyau en Ragout.

Small Surloin Ragout.

BRAZE a Bit of Surloin, larded with large Lardons in Broth and a Pint of white Wine ; add a Faggot of sweet Herbs, Onions and Roots. When done, take it out, and serve it with a Ragout of Sweet Breads, of Mushrooms, or any other Kind of Ragout.

Aloyau à la Dauphine.

Surloin of Beef Dauphine Fashion.

TAKE a Surloin thoroughly boned, make a Hole in the middle large enough to hold a *Salpicon*, viz. a Stuffing made after this Manner: Cut raw Ham into pretty large Bits ; take a Fowl boned, two scalded Sweet-breads, and a Tongue, and mince them together, with chopped Parsley, a Clove of Garlick, Mushrooms, Salt and Pepper, scraped Lard, Laurel and Thyme, and four Yolks of Eggs ; put this in the Beef, and secure it well ; boil it in a Pot near to its own bigness in a little Broth, a Bottle of white Wine, a large Faggot, three Cloves, a Laurel Leaf, six Taragon Leaves, three or four Onions, and a few Roots ; finish it on a slow Fire, and serve upon a Sauce à l'Espagnole, which you will find in the Sauce Articles.

Filet d'Aloyau en Crépine.

Fillet of Beef in Cowl.

PARE a Fillet of Beef clean from all its Sinews, scarify it Length-ways in different Places, and fill the Incisions with a light Forced-meat, made of scraped Lard, chopped Mushrooms, Truffles, Shallots, Pepper and Salt, two Yolks of Eggs, and the Juice of half a Lemon ; roll it up, and bathe it in **O** and Whites of Eggs

Eggs, mixed together; then tie the Cowl round it, fasten it to the Spit with a strong Skewer, and let it roast till three Parts done; then take it off, unwrap the Cowl, put the Fillet into a Stew-pan, on a slow Fire, till it is quite done: It will yield Gravy sufficient for Sauce; or you may add a little more; with a good Lemon-squeeze.

Filet d'Aloyau aux fines Herbes.

Fillet of Beef and sweet Herbs.

LARD a Fillet of Beef indifferently, with large Pieces, let it catch a little in a Stew-pan, with Butter, a Glas of white Wine, as much Broth, Salt and Pepper; simmer it on a slow Fire, till three Parts done; then skim off the Fat, sift all the Liquid, and add to it a good Bit of Butter, rolled in Flour, Parsley chopped, Shallots and Mushrooms, with four or five Taragon Leaves; put the Fillet in it to finish, and reduce the Sauce to a good Consistence, to serve together.

Filet d'Aloyau aux Onions en Crépine.

Fillet of Beef and Onions in Cowl.

SLice seven or eight Onions, and fry them in Butter thoroughly; then add Pepper and Salt, one chopped Anchovy, three Yolks of Eggs, and a little Broth: mince a roasted Fillet, and cut the Cowl the Bigness you please; lay a Down of Onions, then Fillet minced, and so on; then roll it, and baste it with Eggs and Bread Crumbs; bake it in the Oven, and serve it with a good clear Sauce, relished with Lemon, or a few Drops of Vinegar.

Filet de Bœuf à l'Intendante.

From Intendant, a Military Post, or in the Finances, &c.

MAKE forced-meat with Fowls Livers, rasped Lard, a little Butter, Parsley, Shallots, Mushrooms, three Yolks of Eggs, and fine Spices; cut a Fillet of Beef into

into two, and flatten it with the Cleaver, lard it through with middling Lardons, then lay the Forc'd-meat upon it, and tie it in a Cloth; boil it in Broth, a Glas of white Wine, and a Faggot of sweet Herbs; when done, serve with it a Ragout of Sweet-breads, or Truffles, &c.

Filet de Bœuf aux Anchois.

Fillet of Beef and Anchovies.

SOAK five or six Anchovies in Water about two Hours, split them, and lard the Fillet with them, intermixed with Lard; boil it on a slow Fire with a little Broth, and a Glas of white Wine, one Clove of Garlick, two of Cloves, and a Faggot; when done sift the Sauce, add a Bit of Butter rolled in Flour, two Spoonfuls of Cream, and a few small Capers whole; make a Liaison, and serve it upon the Fillet.

Filet de Bœuf à l'Admiral.

Fillet Admiral.

SLICE five or six Onions, and fry them in Butter; then take two Anchovies split into several Pieces, a little rasped Lard, two Yolks of Eggs, a little Salt, and Powder of Basil; scald the Fillet of Beef in boiling Water, cut it in different Slices without separating, and between put some of the Stuffing; tie it up in Veal Cowl, and roast it; serve with Cullis, Jelly Broth, and Lemon.

Filet de Bœuf Glassé.

Fillet in Jelly.

MAKE a Jelly with a Knuckle of Veal and Trim-mings of Poultry, boiled in Water; skim it well; when done sift the Broth, and put it again on the Fire, with a Glas of white Wine, and Lemon Slices; when it boils, add two Eggs, Shells and all; reduce it to the Consistence of a Sauce, and sift it thro' a Napkin. Lard
the

the Fillet with Lard and Ham, and braze it till very tender; let it cool in the Braze. When you use it, slice what Quantity you please into the Dish you intend to serve, warm some of the Jelly and pour it over the Slices, then cool it with Ice, or in a cool Place.

Filets de Bœuf Grillés.

Filletts of Beef Broiled.

CUT Slices of Fillets to what Bigness you think proper, flatten them with a Cleaver, put upon each Slice a good Forced-meat, roll them and tie them with Pack-thread; put them for about an Hour in a Marinade, made of Oil, Parsley, Chibol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme, Pepper and Salt; then broil the Fillet slowly, and serve with Cullis Sauce, one Shallot chopped very fine, Pepper, Salt, and the Juice of half a Lemon.

Filet de Bœuf à la Nivernois.

Fillet of Beef, Nivernois Sauce.

MAKE a Marinade with Butter and Flour, half a Glafs of Vinegar, two Spoonfuls of Broth, Pepper and Salt, three Cloves, a little Coriander pounded, a Laurel Leaf, Thyme, Basil, two Garlick Cloves, and two sliced Onions; make it Milk-warm, put a larded Fillet in it about five Hours, then take it out, and put a Slice of Lard upon the unlarded Side; tie it up in Paper, and roast it; serve with it a Sauce à la Nivernoise; see Page. 31.

Fillet de Bœuf à l'Italienne.

Fillet of Beef Italian Sauce.

LARD a Fillet of Beef on one Side, scarify the other, and stuff it with chopped Parsley, Shallots, Thyme, Laurel-powder, and Mushrooms, with a little scraped Lard, Pepper and Salt; tie it in Paper, and roast it; strew the unlarded Side with Bread Crumbs, and colour it

it with a Salamander; serve an Italian Sauce which you will find in Page 31.

*Filet de Bœuf à la * Gendarme.*

Fillet of Beef Gendarme Fashion.

CUT a Fillet into thin large Slices, and marinate them in Oil, Parsley, Chibol, a Clove of Garlick, Mushrooms, Salt and Pepper; tie them rolled in Paper, with the Marinade, upon small Skewers, and roast them: Make a Sauce with a little Cullis, a Glass of white Wine, Pepper and Salt, and a few sweet Herbs, first scalded and finely chopped.

* The Gendarme, are a Part of the King's Body Guards.

Poitrine de Bœuf fumée.

Brisket of Beef Smoaked.

ACCORDING to the bigness of the Piece proposed, make a Brine after this Manner: A good Quantity of Salt and Water, Pepper, Slices of large Onions, a few Cloves of Garlick, Thyme, Bay Leaves, a Sprig of Basil, a few Shallots, Juniper Berries, and a few Spice Cloves; put the Beef in this for about a Fortnight, then press it, to drain out the Brine, and hang it in the Chimney in a proper smoaking Place, until it is quite dry. Juniper-tree, or Aromatic Herbs, are very good to burn under it while drying, for those who approve that particular Taste and Flavour: When it is used, soak it, and boil it like a Ham. The Brine may serve for making of pickled Pork, or curing of Tongues of any Sort.

Poitrine de Bœuf à la Monarque.

Brisket of Beef, Monarch Fashion.

BOIL a fine Brisket of Beef in Broth or Water, and a Pint of white Wine, a Faggot of sweet Herbs, two Cloves of Garlick, four Spice Cloves, Laurel Leaves, Thyme, Shallots, a Quarter of a Nutmeg, Pepper

Pepper and Salt; when done, cut a Hole in the Middle, large enough to hold a little Forced-meat, a Ragout of Pidgeons, Sweet-breads, Coxcombs, fat Liver, or Mushrooms; cover it over with Forced-meat, put it awhile in the Oven, and when ready, serve upon it a pretty thick Sauce, made with Cullis, Butter, and four Yolks of Eggs, relished with Lemon.—It is also strewed with Bread Crumbs, and coloured in the Oven.

Poitrine de Bœuf à la St. Menehault.

Brisket of Beef Broiled, St. Menehault.

TIE a Brisket with Packthread; boil it till half done, in the common Way; then put it into a Braze with Broth, Pepper and Salt, a Faggot of Parsley, Shallots, a Clove of Garlick, four Cloves, Thyme, Laurel, Onions sliced, and Roots; finish the Boiling; put it on a Dish, and pour over it a Sauce as in the preceding Receipt; then sprinkle Bread Crumbs over it, and give it Colour in the Oven; wipe the Dish free from Fat, and serve upon it a relishing Sauce.

A Brisket of Beef brazed, or boiled in a plain Way, may be served with any Sauce, Ragout, or stewed Herbs, or Roots, such as Conveniency serves.

Tendrons de Bœuf de plusieurs Façons.

Beef Gristles of different Fashions.

CUT Gristles of Beef to what Bigness you think proper; scald them a Moment in boiling Water, then braze them with a little Broth, a Glass of white Wine, a Faggot of Parsley, Chibol, Laurel Leaves, Thyme, Basil, two Cloves, one of Garlick, whole Pepper and Salt, sliced Onions, and Roots; when done, take the Bottom of the Braze, which you sift in a Sieve, and skim the Fat very clean off; then add to it a Bit of Butter rolled in Flour, a little scalded Chervel finely chopped, and a Lemon Squeeze or a little Vinegar. Serve this Sauce upon the Gristles.—When thus brazed,

you

you may serve upon them what Ragout you please.—You may also serve with them Cabbage and Sausages, first brazed about an Hour with the Gristles.—They may be served as Fricandeaux, with any Sort of stewed Greens; and then the Dish is called by the Name of the Greens, as *Tendrons à L'oseille*, &c. &c.—Or you may make them in the Manner of pickled Pork, if you will not smoke them.—You may preserve them a long while by simmering them some Time in fresh Hog's Lard, then placing them close in an Earthen-pan, and pouring the Lard upon them till the Meat is covered: When it is cold cover the Pot, and keep it in a cool Place. You may preserve old Turkeys, Geese, and other Poultry or Game in the same Manner.

Côte au Carbonade de Bœuf au Four.

A Rib of Beef in the Oven.

TAKE a pretty fleshy Rib, and boil it in a thin Braze, with Broth, a little Salt, a few Slices of Onion, and Roots; when it is done, sift the Broth and reduce it to a Glaze; baste the Rib with it all over, and let it cool: Take a little scraped Lard or Butter, mix it with chopped Parsley, Shallots, a Trifle of Garlick, Mushrooms, Thyme, Laurel, and Basil Powder; put it all upon the Beef, roll it up in Paper, and put it into the Oven for half an Hour; then take off the Paper, and make a Sauce with Cullis, a little Verjuice or Lemon, and gather all the chopped Herbs which stick to the Paper, and mix with the Sauce, adding a little Salt and Pepper.—A roasted Rib will serve equally well for this Dish.

Côte de Bœuf à la Remoulade.

A Rib of Beef, with Mustard or Horse-radish Sauce.

LARD a Rib of Beef with large Lardons, and braze it as the former; when done, take the Fat off the Broth, baste the Meat with it, and strew it with Bread Crumbs;

Crumbs; basting it with Butter now and then to keep it from burning; serve it dry with the Sauce in a Boat.

—(See *Sauce Remoulade*, Page 42.)

Côte de Bœuf à l'Angloise.

Rib of Beef English Fashion.

FLATTEN a Rib of Beef with a cleaver, simmer it a few turns in Hog's Lard, then braze it in the same Lard over a slow fire, with a glass of white Wine, as much Broth, all sorts of sweet Herbs finely chopped, with Pepper and Salt; when done, skim the Broth, sift it, and make a Liaison with three yolks of Eggs, and serve it upon the Meat.

N. B. It is no ways necessary to make these Dishes with fresh Meat; a Rib cut out of a roasted piece of Beef, not over done, will be equally good, if not better.

Côtes de Bœuf à la Hollandoise.

Ribs of Beef Dutch Fashion.

CUT thin Rib of Beef, bone them all to a bit at the thin end, simmer them in Butter till they are almost done, let them cool, and take their Gravy, which mix with Forced-meat made of Fillet of Veal, Beef Suet, Chervil, Taragon, Burnet, Garden Cresses, Pepper, Salt, and Nutmeg, adding three yolks of Eggs to form them into a Farce; wrap up the Beef in the Forced-meat, and bake it in the oven, or in a *Dutch* oven; take some of the Gravy, mix it with Cullis, Verjuice or Lemon, Pepper and Salt; and serve it upon the Meat.

Ribs of Beef brazed or plain boiled, may be served with all sorts of Sauces or Ragouts, or with stewed Garden-greens, and Roots. They may be also broiled, like Mutton-stakes, with or without Sauce.

Oreilles de Bœuf.

Beef's Ears.

BEEF's Ears, well scalded like Calves, may be made tender in a strong Braze, full of strong Herbs and Spices; they should be afterwards broiled, and served with a Cullis, or relishing Sauce. As they are used but seldom, I shall take no further notice of their dressing.

Du VEAU.

Of VEAL.

GOOD Veal ought to be very white and fat; I shall not take upon me to give directions for cutting up Calves, as the French Author does, as I am very sensible that all sorts of Meat are cut to greater advantage in England than in France; and the French Butchers are even so sensible of it, that I have myself known several of them come from Paris on purpose to attend the cutting of Meat at St. James's Market, and others, for instruction.

Tête de Veau à la Bourgeoise.

Calf's Head Family Way.

TRIM the muzzle off, nearly to the eyes, without cutting the tongue; soak it in several waters to clean it, then scald it in boiling water; boil it in water with a few Onions, two or three Cloves, two Shalots and Salt; when done, drain it, open the skull, and serve it quite hot with Vinegar, Pepper, Salt, and chopped Parsley, in a Boat.

Tête de Veau Farcie.

Calf's Head Stuffed

TAKE a Calf's Head scalded with the skin on, and bone it; make a Force-meat, with Fillet of Veal, Beef Suet, Bread Crumbs, Milk, Parsley, Thyme, Mushrooms, four yolks of Eggs, Pepper and Salt; put some of this Preparation into the Head, leaving room in the middle to put a Ragout, well seasoned, either of Pigeons, Sweet-breads, or other; cover it over with Forced-meat, and make the form of the Head as near as possible; wrap it up with slices of Lard, tie it in a cloth, and braze it in Broth, white Wine, and sweet Herbs: Serve upon it a Spanish or Italian Sauce, or any other you like best.—The Bones and what remains upon them may be boiled, as a good deal of Meat will remain upon them, and may be eaten plain, or in Fricasée, or Ragout.

Tête de Veau à la Poivrade, (from the Sauce.)

Calf's Head, with a sharp Sauce.

TAKE a scalded Head, bone it as far as the eyes, and boil it like the first, with some pickled Pork; both which, when done, must be served in the same dish: Boil half a glass of Vinegar, as much Broth, chopped Shallots, and whole Chibol; sift it, and add coarse Pepper and Salt: Serve this Sauce upon the Head, or in a Sauce-boat. You may also serve it with a *Sauce Poivrade*, which you will find in page 42.

Tête de Veau au Verd-galant.

Calf's Head, with fried Parsley.

SOAK the Head twenty-four hours, scald it in boiling water, then boil it in Water and a little Vinegar, with Roots, Herbs and Spices, as the former; cut it in pieces, and roll it in Batter made of Oil and

white Wine, Salt, and Parsley Leaves ; bathe the Head in it, and fry it of a good colour : Serve it up crisp, with fried Parsley round it. The Brains require only half as much boiling as the rest.

Tête de Veau en Crêpine.

Calf's Head in Cowl.

TAKE up the skin of a scalded Calf's Head, with as much of the flesh as you can without breaking it ; scald and peel the Tongue, which cut into fillets, with a raw Fowl ; mix these fillets with chopped Parsley, Shallots, Mushrooms, Pepper and Salt ; make a Farce with the Brains minced, six hard yolks of Eggs, Bread Crumbs soaked in Milk, Pepper and Salt, chopped Mushrooms, Chibol and Parsley ; pound these all together, lay this Farce upon the skin, and then the fillets as first prepared ; roll it up first in Cowl, and then in a Stamine or Linen Cloth ; braze it in a light Braze, with a few glasses of white Wine therein ; when done, unwrap the Cloth, but leave the Cowl round it ; wye it free from fat, and serve with *Pontife Sauce*, which you will find in Page 45.

Tête de Veau à la Sauce au Porc frais.

Calf's Head, with fresh Pork Sauce.

SCALD and bone a Calf's Head, and boil it in Broth, with a few slices of Lard ; when done, take it out, and wipe it clean : Serve upon it a fresh Pork Sauce, which you will find in Page 43.

Tête de Veau à la Sainte Meneboul.

Calf's Head St. Meneboul.

BOIL a Calf's Head as *à la Bourgeoise* ; make a Forced-meat with the Brains, roasted Poultry, scraped Lard, Bread Crumbs soaked in Milk, Parsley, Mushrooms, three yolks of Eggs, Pepper and Salt ; stuff

it in the room of the brains, and in the ears; put upon this a thick Sauce made of Cullis, a bit of Butter, and three yolks of Eggs; then sprinkle Crumbs of Bread over it, bake it in the oven of a fine colour; and serve with a relishing Sauce.

Tête de Veau Marinée.

Calf's Head Marinated.

BOIL a Calf's Head about three parts, then take the Brains, Ears, and Tongue, which marinate with Vinegar, Garlick, Shallots, Parsley, Pepper and Salt; dip it in Batter and fry it; serve with fried Parsley.

Oreilles de Veau Frites.

Calf's Ears Fried.

BRAZE the Ears in a strong Braze to make them tender; dip them in Batter, and fry them; serve them with fried Parsley. You may also stuff them with good Forced-meat, and fry them the same way.

Observe as a general Rule, that in brazing any thing which requires to be kept white, to put a few slices of peeled Lemon in the Braze, according to the quantity of the other Seasonings.

Oreilles de Veau en Menus droits.

Calf's Ears Shreded.

BRAZE the Ears, then cut them in fillets; (it is the cutting that gives the name;) serve with a *Sauce Robert*, which you will find in Page 41.

Oreilles de Veau au Gratin.

Calf's Ears, au Gratin.

(See the Explanation of *Gratin*, Page 54.)

THE Ears brazed are done the same way as all former directions for Gratin. Also broiled, and served with a relishing Sauce.

Oreilles de Veau au Pontife.

Calves Ears Pontiff Sauce.

BRAZE the Ears very white and tender, then take them out and wipe them perfectly dry : Serve upon a *Sauce au Pontife*, Page 45.

Oreilles de Veau à la Martine.

Calves Ears House-wife Fashion.

MAKE a Sauce with a little Jelly Broth, as much white Wine, a bit of Butter, chopped Parsley, Shallots, Pepper and Salt; boil it to a pretty thick consistence; when ready, squeeze in half a Seville Orange, and add a few slices to it : Serve upon brazed Ears.

Oreilles de Veau au Fromage.

Calves Ears and Cheefe.

THE Ears being brazed, soak them in melted Butter, Bread Crumbs, and rasped Parmesan; put them in the oven to take a good colour; make a little Forced-meat with rasped Cheefe, Bread Crumbs, and three yolks of Eggs; lay this on the Dish you intend to serve; let it catch a little on a very slow fire, lay the Ears upon it, and serve it up with a good clear Cullis for Sauce.

Oreilles de Veau à l'Italienne.

Calves Ears, Italian Sauce.

BRAZE the Ears in a strong white Braze, with Spices, and a few Slices of Lemon; wipe them dry, and serve them upon the Italian Sauce, which you will find Page 31.

Oreilles de Veau à la Sainte Menchoult.

Calves Ears, à la Sainte Menchoult.

THE Ears brazed as before; bathe them in a good Batter and Bread Crumbs; broil slowly, basting with

with a little Butter: Serve with a *Sauce Remoulade* in a Sauce-boat, which you will find in Page 42.

Cervelles de Veau à la Crème.

Calves Brains, Cream Sauce.

SOAK and scald the Brains, then boil them in Broth, with two slices of Lemon, sweet Herbs, a clove of Garlick, and two Spice Cloves; cover them with thin slices of Lard: When done, wipe them dry, and serve upon a *Sauce à la Bechamel*, as in Page 42.

Cervelles de Veau aux petits Onions.

Calves Brains and small Onions.

SCALD as many small Onions as you think proper; braze them with the Brains in good Broth, with a few slices of Lard, a glass of white Wine, Pepper and Salt, and a faggot of sweet Herbs; then drain the Brains and Onions; garnish the Dish with the Onions, serve upon it *Sauce Ravigotte* (Page 37) or any other Sauce.

Cervelles de Veau aux Ecrevisses.

Calves Brains and Craw-Fish.

PREPARE the Brains as the former, make a Craw-fish Cullis as in Page 8; boil the Tails in Broth and White Wine; garnish the Dish with the Tails, and serve the Cullis upon the Brains.

*Cervelles de Veau au * Soleil.*

Calves Brains fried of a fine yellow Colour.

* *Au Soleil*, means as bright as the Sun.

CUT the Brains in four pieces, braze them about half an hour in white Wine, with two slices of Lemon, Pepper and Salt, Thyme, Laurel, Cloves, Parsley and Shallots; then drain them and soak them in Batter made

of Flour, a little Oil and white Wine, and fry them of a fine colour. Or you may bathe them in Eggs and Bread Crumbs, and afterwards broil them.

Cervelles de Veau à la Gascogne.

Calves Brains Gascon Fashion.

MAKE a Sauce with a bit of Butter, Bread Crumbs, a clove of Garlick, Parsley, Chibol, a glass of white Wine, as much Broth, Pepper and Salt; reduce to a Sauce consistence, and serve upon brazed Brains.

*Cervelles de Veau au * Reveil.*

Calves Brains, Mustard Sauce.

THE Brains brazed as the former; make a Batter with Cullis, Butter and Mustard; bathe the Brains in it, and strew over Bread Crumbs and Cheese; give them colour in the oven, or with a Salamander; and serve them upon Cullis and Mustard. When brazed, they may be broiled slowly, and served with a sharp, relishing Sauce.

* The Word *Reveil* signifies the awakening or sharpening of the Palate.

Cervelles de Veau à différentes Sauces.

Calves Brains with different Sauces.

BRAINS brazed in Broth and Wine, as directed, may be used with what Sauce or Ragout is most convenient, such as of fat Livers, Pigeons, Sauzages, Onions, Capers, fried Bread, &c. &c.

Yeux de Veau de différentes Façons.

Calves Eyes of different Fashions.

WHEN done like the Brains, you may either fry or broil them; making the same preparation. They may be served in Matelots or Tureens, or by themselves with any Sauce; or as part of any sort of Ragout.

Langue

Langue de Veau.

Calves Tongue, (see Beef's Tongue.)

CALVES Tongues are dressed after the same manner as Neat's Tongues, allowing for the difference of time in boiling or baking.

Fraîses de Veau au Naturel.

Calves Chaudron in a plain Way.

SOAK it well and scald it; then boil it in Water with a bit of Butter, Flour, Pepper and Salt, a faggot of sweet Herbs, two Cloves, Thyme, Laurel, and two Onions: Serve it very hot, with a sharp Sauce in a Sauce-boat.

Fraise de Veau au Soleil.

Chaudron fried of a fine clear Colour.

BOIL it as before, then cut it in pieces, marinate about an hour or two in Vinegar and Broth, Pepper and Salt, Cloves, and sliced Onions; then drain it, and fry with a good thick Batter of a fine clear brown.

Fraise de Veau à la Provençale.

Chaudron Provence Fashion.

THE Chaudron being boiled as the former, cut it in fillets, and make a Sauce with Butter, chopped Mushrooms, a little Garlick, a glass of white Wine, Broth, a little Oil, Pepper and Salt; reduce to a Sauce; put the Chaudron in it a moment, and add a good squeeze of Lemon. If it is too fat, cut some of it off when you dress this Dish, and also when you fry it.

Crepinettes de Fraîses de Veau.

Chaudron dressed Olive Fashion.

CUT three or four Onions in dice, and parboil them in Butter; then put a Chaudron ready boiled, and cut in the same manner, Bread soak'd in Cream or Milk, a little

a little fresh Lard, Salt and Spices, chopped Shallots, Parsley, Chibol, and three raw yolks of Eggs; mix all these together properly, and roll the mixture in as many bits of Cowl as you think proper, either in the form of Sausages, or any other; strew them with Bread Crumbs, put them in the oven to bake, and take a good colour, or under the cover of a Brazing-pan, on a slow fire; serve with a good clear Sauce under them.

Baignets de Fraîses de Veau.

Chaudron fried, small Fritters,

BOIL it as before directed, then cut it in pieces, and marinate it about an hour in Oil, Butter, Pepper, and Salt, chopped Parsley and Shallots, on an ashes fire; make the Herbs stick to it, dip it in Batter and fry it very crisp: Serve with fried Parsley.

Fraîses de Veau en Crêpine.

Chaudron in Veal Cowl.

THIS is done with Forced-meat as the *Crepinettes*, only of a larger size; serve with it *Sauce Italienne*.

Fraîses de Veau à L'Allemande.

Chaudron German Fashion.

MAKE a preparation for a *Gratin*, with Swiss Cheese rasped, Bread Crumbs, two yolks of Eggs, and a little Cullis; place this in the Table Dish on ashes fire, to make it catch at the bottom; then put in a Chaudron plain boiled, trimmed of most of the fat, and cut in middling pieces, mixed in a *Sauce Robert*, well finished short Sauce; garnish the Dish round with small white Onions, boiled in Broth, and bits of Bread fried in Butter; pour a little melted Butter over, mixed with a spoonful of Mustard; then strew it with Bread Crumbs and rasped Cheese, and give it a good colour in the oven; wipe the Dish free from fat, and serve it with a little clear, relishing Sauce.

Tourter

Tourtes aux Zephirs de Fraîses de Veau.

Chaudron Pie.

MAKE a good Puffpaste Pie, and bake it by itself; make a Ragout with the Chaudron (first well boiled) Mushrooms, Parsley, Shallots, a clove of Garlic, a glass of white Wine and Cullis; reduced to a good consistence, then put in the Chaudron cut in slices; skim the Fat very clean, add Pepper, Salt, and a good Lemon squeeze, served in the Pie. When properly grazed, it may be served with any Sauce; and is also made into Sausages.

Foye de Veau à la bâte.

Calf's Liver in a hurry.

CUT it in thin slices, then fry it in Butter, with Pepper, Salt, and chopped Shallots: When done add spoonful of Vinegar.

Foye de Veau à la Rocambole.

Calf's Liver with Rocambole.

CHOP green Rocambole and Mushrooms, cut the Liver in thin slices, put it together in a Stew-pan with a bit of Butter, rolled in Flour, and a glass of white Wine; boil for half an hour, reduce the Sauce, and add Pepper, Salt and Vinegar.—If you would have it white, make a Liaison of yolks of Eggs and Cream, or Juice or Lemon; this is called *à la Poulette*, when white.

Foye de Veau à la Broche.

Calf's Liver Roasted.

LARD the Liver with pretty large Lardons, rolled in fine Spices; roast it, and serve a *Sauce Piquante*, viz. sharp or relishing.

Foye

Foye de Veau en Hâtereaux.

Calf's Liver Haslets.

CUT it in pretty large pieces, marinate it with Butter, Pepper, Salt, and Sweet Herbs chopped; leave it some time over a very slow fire; then roll several pieces in Veal Cowl, with as much Sauce as possible; tie it upon an Hatelet, viz. a large Skewer, with thin slices of Lard round, and roast it. Serve with it relishing Sauce, as *l'Aspic*, *Nivernoise*, or any other.

Foye de Veau à la Braise.

Calf's Liver Brazed.

LARD the Liver with large Lardons, and braze it in a Stew-pan of much the same bigness, with a few slices of Lard, sweet Herbs, Laurel, Onions, Roots, and a jill of white Wine; boil it about an hour, and serve it with a relishing Sauce; or reduce its own Sauce, if not too much salted, skim off the fat, sift it, and add a little Butter and Flour, scalded Parsley chopped, Vinegar or Lemon.

Foye de Veau à la Marinère,

Calf's Liver, the Sailor's Fashion.

CUT a Liver into four or six pieces, and fry it in Butter, turning it several times till it is thoroughly done; then take it out of the Stew-pan, and put into the same Pan a little Flour, pouring about half a pint of Red Wine on it by little and little; then add three or four Shallots, Parsley and Chibol, finely chopped, Pepper and Salt; boil this together, and reduce it to a Sauce consistence; then put the Liver in it to warm together: When ready to serve, add a few Capers, and a chopped Anchovy.

Crepinettes de Foye de Veau or *Veal en Crépine*, only differ in Size, and are done as all former directions; which to avoid repetitions I shall pass over.

Sauci

Saucisses de Foye de Veau.

Calf's Liver Sausages.

THEY are made after the same manner as Pork, or other Sausages; the Meat used gives the name.

Rognons de Veau de plusieurs Façons.

Veal Kidney of different Fashions.

MIX sliced Onions and minced Kidney, fry it in Butter, and add a little Broth, a spoonful of white Wine, Pepper and Salt: Serve with a Liaison of three yolks of Eggs and Cream. If you would have it brown, instead of Eggs and Cream, use Cullis Sauce.—You may also serve them broiled with a relishing Sauce.—Of roasted Kidnies you also make Omelets, to serve upon toasted Bread, and they are very good to mix with most sorts of Forced-meat.

Pieds de Veau de plusieurs Façons.

Calves Feet of different Fashions.

CALVES Feet in a plain way are boiled like the Chaudrons, and eaten with a sharp Sauce. When plain boiled, you make them *à la Poulette*, viz. a white Fricassee; (also en *Menus droits*, viz. cut in small thirds.) If you fry them, split them in two and take out the large bones; soak them in Marinade, then in batter, to fry or broil.

Pieds de Veau Farcis.

Calves Feet Stuffed.

BONE them quite, and stuff them with Forced-meat, made of whatever you please; tie them in slices of Lard with packthread, boil them slowly in Broth and white Wine, sweet Herbs, Cloves, Roots and Onions; serve with what Sauce you please. When thus boiled or braised, they may be broiled, being first dipped in good batter, or sprinkled with Bread Crumbs.

Pied

Pied de Veau au Citron.

Calves Feet, Lemon Sauce.

TAKE Calves Feet plain boiled, put them into a Stew-pan with a little Oil, half a Lemon, sliced and peeled; as much Broth and Cullis as will simmer on a slow fire for half an hour; take them out and wipe them dry; sift the Sauce, skim it well, add a bit of Butter and Flour, a little Cullis, a pounded Anchovy, and half a Lemon squeezed; or cut the other half of the Lemon into dice.

Ris de Veau de plusieurs Façons.

Calves Sweet Breads of different Fashions.

SWEET Breads are very useful in many dishes; as in Pies, Ragouts, and Fricassées; they are also used either fried, roasted, or broiled; they must be soaked in warm Water an hour or two, then scalded in boiling Water, about a quarter of an hour or more; which the Butchers call Setting, to make them keep the longer.

Ris de Veau à la Duchesse.

Calf's Sweet Bread à la Dutcheffs.

SCALD it, and lard it with fine Lard; put in the middle a little Farce called Salpicon, made with Mushrooms, Truffles, or fat Liver; sew it up and boil it in good Veal Broth; reduce the Sauce to a Glaze, and serve with a Wine Sauce, Orange, or any other. It is also served with any sort of stewed Greens, being glazed like a Veal Fricandeau.

Ris de Veau au Consommé.

Calves Sweet Breads, with rich Cullis Sauce.

WHEN the Sweet Breads are well scalded and trimmed, put them into a Stew-pan, with a small quantity of good Consommee, a fagot of Parsley, a few
Chibols

Chibols, one clove of Garlick, two of Spices, a glass of white Wine, a slice of Ham, Pepper and Salt; when they are done, skim the fat off the Sauce, sift it thro' a sieve, and reduce it to a middling Sauce consistence, adding a small quantity of fine chopped Parsley: When ready to serve, pour it over the Sweet Breads, with a Lemon Squeeze; if the Wine does not make the Sauce sharp, or relishing enough.

Ris de Veau en Cristeaux.

Calves Sweet Breads en Cristeaux.

So called from the Sauce.

BRAZE the Sweet Breads till very tender, with a few slices of Fillet of Veal, Ham, and larding Bacon, a few Cloves, Chibol, whole Pepper, Salt, and several slices of peeled Lemon to keep them white, and give the Braze a good taste; when they are done, take them out to drain, and cut each into four pieces; skim the Braze of its fat, and add some good clear Cullis or very good Broth, two or three raw Eggs, (shells and all together) boil it till it clarifies, and sift it as in all other jellies; put the bits of Sweet Breads in any kind of moulds, with a sufficiency of the Jelly while it is yet liquid, to cover the whole; or you may place them in a Dish intermixed with any thing of different colours, to give it a better look upon the Table. If you put them in moulds, just dip them a moment in warm Water, and they will very readily turn out.

Ris de Veau aux fines Herbes.

Calves Sweet Breads, with Sweet Herbs.

THESE are brazed as in the two former Receipts, or much in the same manner; simmer all sorts of Sweet Herbs finely chopped, or any one or two particular sorts, for some time in good Cullis, and serve upon the brazed Sweet Breads, either whole or cut in pieces.

You

You may also serve them with a *Sauce à la Pluche* vert, so called from its being tinged of a pale green colour with chopped Parsley, or the juice of any other Greens, and mixed with good Cullis, for variation.

Ris de Veau à l'Angloise.

Calves Sweet Breads English Fashion.

CHOP some Parsley, Chibol, Mushrooms, a couple of Shallots, and a little Basil; mix all together with a good bit of Butter, Pepper and Salt; put half of this in the bottom of a Stew-pan, and upon it, scalded Sweet Breads sliced; intermix the slices with some of the first of the Preparation and a spoonful or two of good Oil; cover it over with white paper, and simmer it on a slow fire, both under and upon the cover; when done, take out the Meat, skim the fat off the Braze, add a little Cullis, and a proper quantity of Lemon; and serve upon the Sweet Breads.

Ris de Veau à la d'Armagnac.

Calves Sweet Breads à la d'Armagnac,

The Inventor's Name.

CUT scalded Sweet Breads, each into three pieces, and braze them with a few slices of Lard; chop a good quantity of Parsley, Chibol, a few Truffles or Mushrooms, and one or two Shallots; mix all together with a proper quantity of very good Butter, Bread Crumbs, Pepper and Salt; then lay one slice of Sweet Bread on the Table Dish, upon it some of the Sweet Herbs, and so on with the slices, as if the Sweet Breads were whole; put a spoonful of Cullis, and a glass of white Wine into the Dish, simmer slowly a little while, and reduce the Sauce pretty much.

Ris de Veau à la Broche.

Calves Sweet Bread Roasted.

SCALD it as all others, then lard it finely, if agreeable; or roast it without larding, being tied to the Spit by a small Skewer; serve it with what Sauce you think proper.—Being larded, you may also braze it, and glaze it as a Fricandeau; in that case it must be served upon stewed Greens, or with a good Cullis and Lemon Sauce.

Ris de Veau au Pontife.

Calves Sweet Breads Pontife Way.

BRAZE them in the former manner, wipe them clean from fat, and serve with Sauce *au Pontife*; as you will find in the directions for Sauces.

Ris de Veau en Hérifson.

Sweet Breads as Hedge-hogs.

SCALD the Sweet Breads, and lard them with Ham and Truffles cut in small Lardons, and fried a short time in Butter; (let the Lardons stick out a little to make the appearance of bristles) simmer them in the same Butter with Broth, a glass of white Wine, and a very little Salt and Pepper; when done skim and sift the Sauce, add a little Cullis and serve upon them.—Observe, as a general rule, that as Sweet Breads are of themselves very insipid, they must always be served with a sharp or relishing Sauce, in whatever manner they are dressed; and then they take their name from the Sauce with which they are served. Particular attention must be paid to braze them tender and white.

Rissolle à la Choisy.

Fried Forced-meat, à la Choisy.

BOIL a bit of Udder in Broth, Parsley, Shallots, Roots, Pepper and Salt; when done let it cool, and cut it in thin slices; put a good Poultry Forced-meat,
H into

into one or two bits, roll in whites of Eggs, dip them in good Batter, and Bread Crumbs if you like, and fry them of a good clear brown. You may also broil them, bathing them in Eggs, Bread Crumbs, and Butter.

N. B. Rissoles are made of any sorts of Meat following the same directions, either with Forced-meat or not.

Queuës de Veau au Choux.

Calves Tails and Cabbages.

SCALD Calves Tails and pickled Pork, and scald also a good Savoy, about half an hour; take it up, and press the water out of it; cut it in quarters, tie it, and braze all together in Broth, slices of Lard, Spices, and Herbs, as in all other Brazes; when done take them out and clean all free from Fat; serve upon them a good thick Cullis. If you would have the Cabbage as *Sm-croust*, add Vinegar.—Calves Tails brazed are very good dressed to any Sauce; also to use as a Hotchpot.

Queuës de Veau diversifiës.

Calves Tails of different Fashions.

ALWAYS scald them first; if you would serve them in Fricandeaux, lard them and braze as the former; if without larding, serve them with different Sauces or Ragout, fried or broiled, with any sharp Sauce in a Boat.

For brevity's sake I shall avoid giving a repetition of *Queuës de Veau au Gratin*, and Farcies, as the direction is already given in different places.—All sort of insipid things are to be brazed in white Brazes, which are called so by putting slices of Lemon therein, as it has the power of keeping the brazed Meat very white, at the same time that it gives an agreeable sharpness to the Dish; yet very little of it must be used when the Braze is to serve for Sauce, after being well skimmed and sifted.

Amourette

Amourettes de plusieurs Façons.

Lamb's Fry, and others, of different Fashions.

LAMB's Fry must be scalded a moment, then soaked in Vinegar, Pepper and Salt, Parsley and Shallots; leave it in this Marinade about an hour, then dip them in a thick Batter, and fry of a good Colour: Serve with fried Parsley.

If you would Ragout them, put them into a light Braze, with small Onions, thin slices of Lard, sweet Herbs, half a Laurel Leaf, Thyme, a glass of white Wine, as much Broth, Pepper and Salt: Serve what Sauce you think proper, with fried Bread round the Dish.

If you would have them in Fricassee, take the Marrow out of the small Bladders (when scalded,) and prepare Cream after this manner: Take a little Flour, an Egg, Chestnut pounded, rasped Lemon, Sugar and Cream: make small paper cases, place the fry in them, and put them a moment into the oven; boil the Cream a moment before you fill the Bladders with it, and baste them over with Eggs and Cream.

You may also make Fries with the Guts of Turkies, Sucking Pigs, filling them with this sort of Cream; in the manner of white Puddings: boil them in Broth with thin slices of Lard, and serve with a *Sauce à Reine*. (See Sauces.)

Tendrons de Veau au petit Pois.

Veal Gristles and green Peas.

CUT the Gristles of a Breast of Veal in pieces; scald them, and if you would have them very white, braze them in Broth, with a few slices of Lard, half a Lemon sliced, Pepper and Salt, and a faggot of sweet Herbs; when done, wipe them clean, and serve the Peas on them. You may also, when the Meat is half done, take it out of the Braze, and put it into a

Stew-pan with the Peas, a bit of Butter, Parsley, a little Winter Savory, a head of Clove, a slice of Ham, Cabbage and Lettuces; add a little Cullis and Flour, and reduce the Sauce pretty thick; Salt the Dish only the moment you are ready to serve it.

Tendrons de Veau Printaniers.

Veal Gristles, Spring Sauce; from the Green Colour.

PREPARE the Gristles as the former; then take them out of the Braze, and put them into a Stew-pan with a good bit of Butter, Parsley, two Cloves, a Laurel Leaf, a few Shallots and Thyme; let them catch a little, then add a glass of white Wine, as much Broth, Pepper and Salt: then make a Liaison in this manner. Scald a handful of Green Wheat about a quarter of an hour, squeeze the Water out, and pound it, to take about a glass of juice; sift the Sauce, and mix the juice with it; reduce to a Sauce.—This colour may be given with Spinach or Sorrel juice.

Tendrons de Veau Frits.

Veal Gristles Fried.

SCALD the Gristles, then boil them in a little Broth, a glass of white Wine, a faggot of Parsley, green Shallots, Thyme, a Laurel Leaf, two Cloves, one clove of Garlick, Pepper and Salt; boil on a slow fire when done, take out the faggot and reduce the Sauce to make it stick to the Meat; then dip it in Batter, and Bread Crumbs, fry it of a good colour, and serve either dry or with a clear Sauce.

Tendrons de Veau à la Poulette.

Veal Gristles Fricassee.

SCALD them first, then put them into a Stew-pan with a slice of Ham, Mushrooms, a bit of Butter, Parsley, Chibol, and two Cloves; let it catch; then add a glass of white Wine and Broth; reduce the Sauce

Skim it well, and make a Liaison with three yolks of Eggs and Cream: you may add a Lemon squeeze.

Tendrons de Veau au Legumes.

Veal Gristles with any Sort of Greens.

WHEN well scalded, braze them slowly in Broth, with slices of Lard, a few slices of Lemon, Pepper and Salt, and a faggot of sweet Herbs; when done wipe off the Fat, and serve with stewed Greens, or what Sauce you please.

Tendrons de Veau en Fricandeau.

Gristle or Breast of Veal larded, Fricandeau.

TAKE off the Skin cleanly, leaving the Breast whole; scald it some time in boiling water, then lard it, and put it into a Stew-pan with a few Slices of Veal Fillet and Ham, a faggot of Parsley, Shallots, two Cloves, a little Basil, Broth, and a little Pepper; simmer it on a slow fire; when done, sift and skim the Sauce, reduce it to a Glaze, and spread it upon the larded side with clean feathers; then put a little Cullis and Broth to gather the Remains of the glaze, and sift it over the Meat. You may serve it with stewed Greens, viz. Sorrel, Lettuces, Endive, &c. &c.

Poitrine de Veau a l'Italienne.

Breast of Veal Italian Fashion.

SCALD it as usual, then boil it over a stewing Fire with a Pint of white Wine, a good spoonful of Oil, as much Broth, two slices of Lemon, Pepper, Salt, a faggot of sweet Herbs, two Spice Cloves, one of Garlic, and a little Basil; when done, wipe the Fat clean off, take the Skin off the Gristles, and serve with Italian Sauce, which you will find amongst the Sauces.

Poitrine de Veau Frite.

Breast of Veal Fried.

IT is prepared the same way as the Gristles, leaving the upper skin; when it is fried with Bread Crumbs, and served with Parsley, it is commonly called *au Be-flic*; but you may equally broil it, and serve with a relishing Sauce: See Sauces.

Poitrine de Veau en Surprise.

Breast of Veal Masked, or Wonder, &c.

MAKE a good Forced-meat with Fillet of Veal, Beef Suet, Bread, Milk, Chibol, and Mushrooms, all finely chopped with four yolks of Eggs: The Breast first brazed, make a circle round it with the Forced-meat, and pour into the middle a good Ragout short Sauce; cover it over with the Forced-meat, bathe it with yolks of Eggs, sprinkle it with Bread Crumbs, and bake it in the oven: When done of a fine colour, wipe the Fat out of the Dish, and serve a good Sauce upon it.

Observe to trim either Breasts or Necks properly, when it is necessary to dress them whole; this the size of the Dishes will determine.

Oreilles de Veau Farcies à la Quenelles.

Calves Ears Stuffed.

BRAZE the Ears white, and stuff them with the Forced-meat of *Quenelles*; dip the Ears in thick Batter, and fry them. (See Fowl Articles for this Forced-meat, under the Term *Quenelles de Poularde*.)

Poitrine de Veau Marinée.

Breast of Veal Marinated,

CUT the Breast of Veal in pieces, boil it in Broth till three parts done; then marinate it about an hour with two spoonfuls of Vinegar, a little of its own Broth, Pepper

Pepper and Salt, two cloves of Garlick, four of Spices, sliced Onions, Thyme and Laurel: drain it, and fry it of a good colour, with Parsley.

Poitrine de Veau Farcie en Ragout.

Ragout of Breast of Veal stuffed.

STUFF a Breast of Veal with good Forced-meat between the skin and gristle; fasten it well, that the Stuffing cannot fall out; boil it in Broth, with a glass of white Wine, a faggot, Pepper and Salt: When done, wipe it, and serve upon it a good Ragout, made of Sweet Breads, Mushrooms, Palates, Coxcombs, Truffles, or any other Ragout. You will find the way to make them under the Articles for Ragouts.

Poitrine de Veau au Court Bouillon.

Breast of Veal in its own Sauce.

PUT a whole Breast of Veal into a Stew-pan of its own length, with a little Broth, a good glass of white Wine, a faggot of sweet Herbs, a few Mushrooms, Coriander Seeds tied in a Bag, sliced Roots, Onions, Pepper and Salt: Sift and skim the Sauce, and serve it upon the Meat.

Poitrine de Veau au Pontife.

Breast of Veal Pontiff Sauce.

STUFF it as the former, and lard it; then tie it up in Paper and roast it: Serve with *Sauce Pontife*: See Sauces, Page 45.

Poitrine de Veau en Crépine.

Breast of Veal in Cowl.

BRAZE it till about half done; then cut the skin off the gristly part, make small incisions with a knife, wherein to stick some sliced Truffles, or Mushrooms, or both, with pickled Girkins, and Roots of other colours

ready boiled ; intermix all properly, throw a little Salt over, and wrap it up in Cowl and Paper ; finish it by roasting, then strip it, and serve with what Sauce or Ragout you think proper.

Poitrine de Veau à la Romaine.

Breast of Veal Roman Fashion.

IT is half brazed and marinated whole, as the Gristles are marinated ; then bathed with yolks of Eggs, and Bread Crumbs, to fry or broil of a good colour : serve it dry, or with a Sauce, or fried Parsley.

Cotelettes de Veau à la Mariée.

Veal Cutlets Bride Fashion.

CUT a Neck of Veal into Cutlets ; when well scalded upon the fire, put them into a Stew-pan with half a glass of Oil, two Laurel Leaves, a slice of Ham, Pepper and Salt ; simmer it about half an hour, then add a glass of white Wine, as much Cullis, and a few chopped Truffles ; finish on a slow fire ; when done take out the Cutlets, let them drain, take the Ham and Laurel Leaves out of the Sauce, skim it well, and add a bit of Butter and Flour, with a little scalded Chervil, chopped fine ; when ready, add a good Lemon squeeze,

Cotelettes de Veau Grillées.

Veal Cutlets broiled.

CUT the Cutlets pretty thick, and dip them in good Oil with chopped Parsley, Shallots, Pepper and Salt ; make the Herbs stick to it, and add Bread Crumbs if you please ; broil slowly, and serve them with Cullis and Verjuice, or Lemon, or any clear Sauce as you shall think proper,

Cotelettes

Cotelettes de Veau en Ragout.

Veal Cutlets Ragout.

THEY are brazed, and served in the same manner as the Breast, with the same sort of Ragouts, or any you shall think proper : See the Ragout Articles.

Cotelettes de Veau en Papillotes.

Veal Cutlets in Paper.

CHOP all sorts of Sweet Herbs, Pepper and Salt; mix these with a little Oil, cover the Cutlets with, wrap them in Paper, rubbed over with Butter; broil slowly, and serve with or without Sauce. You may wrap them also in very thin slices of Lard, to nourish them in broiling.

Cotelettes de Veau Marinées.

Veal Cutlets Marinated.

VEAL Cutlets marinated are done as all former directions for Marinate, or as the Breast of Veal marinated; and served with any Sauce.

Cotelettes de Veau Composées.

Veal Cutlets Composed, or Shammed.

TAKE the remainder of a roasted Neck of Veal, make a Forced-meat of it, with Bread Crumbs, suet or scraped Lard, sweet Herbs, Mushrooms, four yolks of Eggs, Pepper and Salt; make this in the form of Cutlets, leaving a cavity in the middle to put in the remains, or a fresh made Ragout of Truffles, Coxcombs, Sweet Breads, &c. Stick one Rib to each prepared Cutlet; garnish with Bread Crumbs, bathed with Eggs; put them in a deep Pan, and place them in the Oven to take a good colour, or fry them: Serve with a good relishing or clear Sauce.

Cotelettes

Cotelettes de Veau en Fricandeau.

Veal Cutlets Fricandeau, viz. Glazed.

AS this Dish is of such old practice, every body the least acquainted with Cookery, knows how to dress it, either with Cutlets or Fillet. It is done according to all other directions, and may be served with Ragout or stewed Herbs; Sorrel is the most used, although Endive, Lettuces, and Sellery, are also very good.

Cotelettes de Veau aux Fines Herbes.

Veal Cutlets and Sweet Herbs.

CHOP all sorts of sweet Herbs, Mushrooms, a little Winter Savoy, Shallots, Pepper and Salt, a spoonful of Oil or Butter; dip the Cutlets in this, and reduce the Sauce to make it stick; then bathe them with Eggs and Bread Crumbs, and bake them in the Oven; add a glass of white Wine, and a little Cullis to the Sauce, skim it well, and serve with the Cutlets.—This may also be stewed on ashes fire, with the same seasoning, adding a spoonful or two of Cullis, if necessary, and a good Lemon squeeze when ready to serve.

Cotelettes de Veau aux petits Pois.

Veal Cutlets and Green Peas.

THESE are done after the same Manner as the Griddle or whole Breast.

Cotelettes de Veau au Cruchon.

Veal Cutlets in Crust.

CUT your Cutlets properly; make a Marinade with melted Lard or Butter, Mushrooms, Shallots, half a clove of Garlick, Pepper and Salt, and simmer the Cutlets in this for about an Hour; then wrap them in Puff Paste with all the seasoning, put them in a deep Dish

With, bake them in the oven, and baste with yolks of Eggs; make a hole in the middle, into which pour a good clear Sauce when ready to serve.

Cotelettes de Veau à la Poêle.

Feal Cutlets à la Poêle.

FRY the Cutlets till about half done in Oil, Butter, or Lard, with all sorts of sweet Herbs finely chopped, Pepper and Salt; then put them into a Stew-pan with a few slices of Veal and Ham, and all their Sauce; cover them with slices of Lard, and simmer on a slow fire; when almost done, add a glass of white Wine, lift the Sauce, add some good Cullis, reduce it pretty thick, and serve it upon the Cutlets.

* Poêle signifies a Frying-pan. This Dish is to be understood as done in a hurry, as most fried Dishes are.

Cotelettes de Veau à l'Italienne.

Veal Cutlets, Italian Sauce. See Breast of Veal à l'Italienne.

Cotelettes de Veau en Crêpine.

Veal Cutlets in Cowl. See as before.

Cotelettes de Veau Diversifiées.

Veal Cutlets in different Manners.

BRAZE Veal Cutlets with thin slices of Lard, slices of Lemon peeled, a little Broth, a faggot of sweet Herbs, two Cloves, one of Garlick, and a little Basil: when finished white and tender, serve with what Sauce you think proper.—You may do them with Parmesan Cheese or small Onions, or any thing else.

Carré de Veau Glassé, ou Piqué, à la Broche.

Neck of Veal Glazed, Larded, or Roasted.

BONE a Neck of Veal three Parts of the Ribs; if you would glaze it scald and stew it as a Fricandeau; if

if you would have it roasted, do not scald it, but lard it and roast it in Paper : Serve with what Sauce you please.

*Carré de Veau à la Servante.**

Neck of Veal Stewed.

LARD it with large Pieces, rolled in Pepper and Salt, Shallots, and fine Spices, braze it with slices of Lard, sliced Roots and Onions, a Laurel Leaf, and a few Drops of Brandy ; skim and sift the Sauce, and serve upon the meat.

* All dishes under this denomination are meant as common dressings : *La Servante*, signifies the Maid ; who is supposed not to be a professed Cook ; the same is to be understood of those Dishes called *au Court-Bouillon*, or *Gros Sel*, meaning plain dishes.

Carré de Veau à la Poivrade.

Neck of Veal and Sharp Sauce.

MAKE a Marinade with Butter and Flour, which you put on a sand fire with sliced Onions and Roots, a little Coriander Seed, one clove of Garlick, two of Spices, Thyme, Laurel, Basil, Pepper and Salt ; put into it a larded Neck of Veal, and leave it therein about two hours ; then roast it, and serve with a *Sauce Poivrade*, as you will find in Sauce Articles.

Carré de Veau au Monarque.

Neck of Veal Monarch Fashion.

CUT the fillet of a Neck of Veal, and with it make a good Forced-meat with Cows Udder, Lard or Suet, Bread Crumbs soaked in Milk or Cream, Pepper and Salt, chopped Parsley, Shallots, Mushrooms, and four yolks of Eggs : Boil the remainder of the Neck in the common Pot half an hour ; then take it out and fill the part from whence you cut the meat, with the Forced-meat ; upon this place slices of fat Liver, and Truffles ; cover it over with Forced-meat, bathe it with yolks of Eggs, Bread Crumbs, and a little Butter ; put it
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while in the oven, and serve with it a Spanish Sauce, or any other you please.

Carré de Veau en Crêpine.

Neck of Veal in Cowl.

IT is done the same as the Cutlets, with this difference only, that it must be done whole.

Carré de Veau en Surprise.

Neck of Veal Stuffed.

IT is brazed and done the same as the breast; the meat cut out and stuffed with Forced-meat, finished in the oven, and served with a clear Sauce.

Cuisseau de Veau aux Epinards.

Leg or Knuckle of Veal and Spinage.

LARD a Leg of Veal with large Lardons, then let it soak about twelve hours in a Marinade made after this Manner: A bit of Butter and Flour, about a quart of Milk, two Lemons sliced and peeled, six Spice Cloves, six Shallot Cloves, three Laurel Leaves, Thyme, Parsley, two cloves of Garlick, six Onions, Pepper and Salt; warm the Marinade and put it into a Pot, much of the bigness of the Veal; wipe the Veal dry before spiting, wrap it in slices of Lard, and two or three sheets of paper; roast it, and serve with a *Sauce Poivrade*, or a Cream Sauce, make with a bit of Butter and Flour, a chopped Anchovy, two green Shallots, brazed and chopped Parsley, grated Nutmeg, Pepper and Salt; and as much Cream as necessary.

Cuisseau de Veau à la Doube.

Leg of Veal Doped, or à la Mode.

USE either a whole Leg, or the half of one, lard it thro' and thro' with large Lardons, roiled in Salt and Spices, as in *à la mode* Beef; put it in a Pan much of

of its own bigness, upon slices of Lard and Veal, seasoned the same as the Lardons, a good large faggot of Parsley, Chibol, two cloves of Garlick, four of Spices, and one Bay Leaf; cover it over with slices of Lard, and let it simmer on a slow fire about an hour; add a pint of white Wine, and continue stewing till it is thoroughly done; then take it out of the braise, let it cool, skim and sift the liquid, and put it on the fire, with two whole Eggs, (the shells being pounded, or just bruised) and a few slices of peeled Lemon; clarify it, sift it through a napkin, and pour it over the Veal, which you may serve whole, or cut in slices, and the jelly cut in dice to garnish the Dish.

Quartier de Veau, au Chevreuil.

Leg of Veal Venison Fashion.

THIS is done either larded or not; prepare a Marinade with Vinegar and Broth, Pepper and Salt, Coriander, Cloves, Garlick, Shallots, Chibol, Parsley, Onions, sliced Carrots, Thyme, Bay Leaves and Basil: Let it soak in this at least twelve hours, then roast it, wrapped in paper: serve with a sharp, relishing Sauce.

Quartier, ou Cuisseau de Veau au Caramel.

Quarter, or Leg of Veal Glazed.

LARD all the lean part of a Leg of Veal, the Lardons being seasoned with Pepper and Salt, a little grated Nutmeg, chopped Parsley, Chibol, Mushrooms, and one clove of Garlick; put it into a Brazing-pan much of its own bigness, with slices of Lard, sliced Onions, Parsneps, Carrots, a faggot of Parsley, and other brazing Herbs and Spices, one bottle of white Wine, and about a quart of Broth; braise slowly till it is quite done; reduce some of the Braze (being sifted) to a strong glaze, to rub the upper side with, and serve a good relishing Sauce under.

A Leg of Veal being brazed without Wine, as all other Brazes, may be served with any Sauce; and in that

case

It is called by the name of the Sauce used, as *au Consommé, aux Epinards, à l'Aspic, &c.* or with any sort of Ragout, which gives it the name equally as the Sauces.

Epaule de Veau.

Shoulder of Veal.

It may be dressed in every respect and fashion as the Leg; I shall only give the different names to avoid repetition, which are *à la Poivrade, à l'Allemande, au Naturel, &c. &c.*

Grenadins de Veau, aux Anchois.

Small Fricandeaux, Anchovy Sauce.

GRENADINS differ only in size from what are commonly called Fricandeaux, being cut smaller, larded and brazed white or brown; serve them with a glass of white Wine and Cullis, mixed with their own Sauce. Add one or two pounded Anchovies, and sift it properly. Or they may be served with Greens.

They are called *Au Naturel*, when served with their own Sauce; and take the name of whatever vegetable they are served with, as *aux Epinards, &c.*

Rissoles de Veau.

Veal Collops Broiled.

CUT thin slices of Fillet of Veal, and put them separately into a Dish or Stew-pan, in Oil, or Butter melted to Oil, Pepper and Salt, chopped Parsley, Chives, Mushrooms, and a little sweet Basil; let them cook in this about an hour, or more, then strew them with Bread Crumbs, and broil slowly, basting often with the remainder of the Marinade; when done of a fine brown colour, serve them dry with a Lemon squeeze over them, or with a little Cullis Sauce.

Panpiettes

Paupiettes de Veau.

Veal Olives.

MAKE a good Forced-meat of Poultry, or any other Meat; cut thin slices of Fillet of Veal, and roll the Forced-meat in it, to what bigness you think proper; tie them well, and braze them slowly with a glass of white Wine and Cullis, a faggot of sweet Herbs, two Cloves, and a few Shallots; when done, skim and sift the Sauce to serve upon them.

If you would have them roasted, lard the Veal slices, or cover them with thin slices of Lard.

You may also broil them, bathing them with Eggs and Bread Crumbs, and serve what Sauce you think proper.

You may make Olives of what sorts of Meat you please, after the same manner, for variety's sake; and serve with different Sauces: when roasted like Hashets, the French name is (*en Hatereaux*) viz. on small Skewers.

Brezolles de Veau.

Veal Brazed, a different Collop.

CUT thin slices of Fillet of Veal, put two or three slices of Ham in the bottom of your Stew-pan, then a down of slices of Veal, Pepper and Salt, chopped Parsley, Mushrooms, Shallots, Truffles a spoonful of good Oil, Butter or Lard; lay the same three or four times over, and cover it with slices of Lard; braze slowly: When done, take the Lard and Ham out of the Sauce, skim and sift it; add a little Cullis, a good Lemon squeeze, and serve upon the Brezolles.

You may also let them marinate in the Sauce while cold, for about an hour; then put them into a Stew-pan singly, and boil or rather fry them on a fierce fire to take colour on both sides; take them out, and put a little

little Cullis and a glass of white Wine into the same Stew-pan, and serve hot upon the Brezolles.

Poupeton.

Meat Pudding.

(This name is taken from the form of the Pan.)

MAKE a Forced-meat with Veal, Suet, Bread, Milk or Cream, Parsley, Shallots, Mushrooms, yolks of Eggs, Pepper and Salt; garnish the bottom of your Stew-pan with slices of Lard, (the pan to be much of the same bigness of the quantity you propose,) put three parts of your Forced-meat round, with a hole in the middle, to put in it a Ragout of Pigeons, or any other; cover it with the remainder, and bake it in the oven; when done, turn it over gently, wipe off the Fat, and cut a small hole to pour a good Sauce into it, made of Cullis, Lemon Juice, &c. and cover the hole again.—The Ragout you put in it gives it the name.

Marbrée.

Marbled, Coloured, &c.

TAKE half a dozen of Pigs Ears, as many Calves Ears and Feet boned, twelve Palates, (Beeves or Calves;) scald all together for about half an Hour in boiling Water, then braze with thin Broth, two pound of Ham, a faggot of all sorts of sweet Herbs, six or eight Shallots, four cloves of Garlick, three Laurel Leaves, Thyme and Basil, six Cloves, half a Nutmeg, Onions, Carrots, and Parsneps; when done, let them cool, and cut all in small pieces with the flesh of two roasted fowls also minced, a handful of sweet Almonds, as much Pistachio Nuts, and green Shallots; mix altogether in a Stew-pan with a deal of chopped Parsley, a bottle of white Wine, some melted Hogsgard, the Juice of four Lemons, and all sorts of fine Spices; boil all together until the Sauce is quite reduced,

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and let it cool again; then take a Stew-pan the bigness you would have the Cake; rub it all over with Butter, and garnish it with Wafers of different colours, cut and disposed according to fancy; then fill it with the meat well intermixed taking care that the Meat is still warm, and put it in a cool place to settle. When you want to use it, only dip the Stew-pan into warm Water, to turn it over into the Dish upon a Napkin; you may also garnish it with slices of boiled Truffles, Pickles, or any colour you please.

Grenade.

A Grenado,

SCALD four large Craw-fish and a Colliflower; garnish the bottom of your Stew-pan with slices of Lard; lay the four Craw-fish at the bottom star-like, and between them some of the Colliflower, Fillets of Ham, roasted Fowl, and sliced Truffles; bathe them with Eggs to make them stick together, then put a good Forced-meat round the Pan of a proper thickness, interlarded with Fillets of Ham and Fowl; leave a hole in the middle to put what Ragout you please; cover it over with Forced-meat, baked in the oven, turn it over gently, take off the slices of Lard, and wipe it with a linen cloth; serve with *Sauce Pontife*.

Truffles are not absolutely necessary in this any more than in many other Dishes; they are very good in most made Dishes, but the price is to be considered, more particularly in England.

Grenade en Doube.

Grenado Dobed.

CUT half a dozen *Grenadins*, viz. small Fricandeaus, and being larded and glazed, as to serve by themselves, cut the remainder of the Leg of Veal into large dice, and lard them irregularly with large pieces; cut a Fowl also into pieces, which boil with the last Veal in Broth, adding a pint of white Wine, a Knuckle of Veal, a faggot

a faggot of Parsley, Chibol, a clove or two of Garlick, three heads of Cloves, a Laurel Leaf, Sellery, Thyme, and fine Spices: When done, lay the Fricandeaus at the bottom of your Stew-pan (which you must always proportion to the bigness of the Dish you propose to make) with thin slices of Lard under them, and bits of Fowl between; then lay in the bits of Veal, and finish in the same manner; sift the Broth, pour it over this preparation, and let it cool to a jelly: You may add a Calf's Foot in the boiling to make the jelly stronger. When you want to use it dip the Stew-pan in warm Water, and turn it over gently.

These Dishes will keep a long while, and, being sliced, may be used either cold or warm: The jelly will serve for Sauce either way; or you may add a little Cullis when served hot, or jelly when cold.

Favorites.

Different Olives.

CUT slices of Fillet of Veal round, of about the bigness of the palm of your Hand, without the paring; make Forced-meat with the remains of roasted Chickens, Suet, Herbs, Eggs and Spices; upon each slice put a little of this Forced-meat and fat Livers sliced, Truffles or Mushrooms; continue these to a middling height, the last layer being Veal; then roll them in Cowl, and tie them; put them into a Stew-pan, with sliced Ham and Veal, Parsley, Shallots, two Cloves, one of Garlick, Pepper and Salt, a little Broth, and a glass of white Wine; boil slowly; when done, take off the Cowl, wipe the Fat cleanly, skim and sift the Sauce; add a little Cullis, Lemon Juice, and chopped Parsley.

Venetienne de Veau.

Broiled Veal, Venetian Fashion; Veal Stakes.

CUT slices of Fillet of Veal, pretty thick and large; marinate them about an hour in a little Oil, chopped Parsley, Mushrooms, Shallots, Laurel, Thyme, Basil

Basil, Pepper and Salt; make as much of the Marinade stick to them as you can, and strew them with Bread Crumbs; broil slowly, basting them with the remainder of the Marinade; serve with a squeeze of Lemon or a Seville Orange.

Venetienne au Jambon.

Broiled Ham, Venetian Fashion.

CUT thin slices of Fillet of Veal, and between two place a slice of Ham, dipt in Eggs, Parsley, Mushrooms, Shallots, Truffles, and a little Pepper; roll them in slices of Lard, and simmer them gently with a little Broth, and a glass of white Wine; when done, take off the Bacon, skim and sift the Sauce, and add a little Cullis: You may serve with a relishing Sauce, or what sort you please.

Venetienne à la Moële.

Venetian Veal with Marrow.

CUT very thin slices of Veal, till you have as many as will make a Dish; bathe them round with whites of Eggs to make them stick, dip them in Butter, sweet Herbs chopped, and Bread Crumbs; boil slowly, and serve with a relishing Sauce.

Venetienne au Vin de Champagne.

Venetian Veal, with Champaign Wine.

CUT large thin slices of Veal; between every two slices put Butter, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; braze them about an hour, then add a glass of white Wine; finish the brazing, reduce the Sauce, and add a Lemon Squeeze when ready to serve.

Fricandeaux aux Legumes.

Fricandeau with Garden Greens.

AS every body is acquainted with this Dish, I shall give no further direction, than has been done in Veal Cutlets.

Noir

Noix de Veau au Pontiff.*

Knuckle of Veal, Pontife Sauce.

CUT long pieces of Lard, and pickled Cucumbers; lard the Fillet through and through with these, tie it with packthread, and put it into a Stew-pan much of its own bigness, with a little Butter and a Lemon Squeeze; let it catch a little, then add Broth, a faggot of sweet Herbs, one clove of Garlick, two of Spices, and a Laurel Leaf; finish it, and reduce the Sauce, to glaze it like a Fricandeau, and serve with *Sauce Pontife*. See the Sauce Articles.

* *Noix de Veau, Filet, & Rouëlle*, mean much the same thing; the first being a pretty large Knuckle, the second a large Fillet, and the third a small one, from the difference of cutting up the meat.

Noix de Veau à la Saint Cloud.

Knuckle of Veal Saint Cloud Fashion.

THIS is the Fillet of Veal stuffed and roasted, as done in all families, only Mushrooms and Truffles are recommended in the stuffing, which are not commonly used, but may be of advantage, when they are to be obtained.

Noix de Veau Glassée.

Fillet of Veal Glazed.

THIS is done in the same manner as the *Noix au Pontife*; only that this is not larded, and is served with Cullis Sauce and Lemon Juice.

Rouëlle de Veau à la Daube.

Small Fillet of Veal stewed.

CUT long pieces of larding Bacon, and season them with Pepper and Salt, fine Spices, chopped Parsley, and Shallots; lard the Fillet through and through that the larding may cut with each slice, put it into a braizing-pan with a little Broth, a glass of white Wine,

sweet Herbs, two Cloves, Laurel, Thyme, a little Coriander, and a clove of Garlick; when done, reduce the Sauce, sift it, let it cool to a jelly, and serve cold with the Veal whole, or sliced.

*Rouëlle de Veau à la * Cendre,*

Small Fillet of Veal.

THIS is done in the same manner as the former, only served hot with its own Sauce, or what addition you please.

* *A la Cendre* means on Ashes or slow fire, &c.

Andouillettes au Céleri.

Sham Sausages, with Sellery.

BOIL half a dozen long stalks of Sellery, then press the water out, and lay some good Forced-meat round them; tie them up in thin slices of Veal, in the form of Sausages; boil them in Broth, Herbs and Spices; serve with what Sauce you please.

Filets Mignons.

Darling Fillets.

THESE are the Fillets running horizontally under the Kidney of a Loin of Veal; they must be larded and glazed; and you may serve them with stewed Greens, or what Sauce you please.

Filet de Veau à la Conty.

Fillet of Veal Conty Fashion.

CUT out the whole Fillet of a Neck of Veal, strip it of all its sinews, and cut it in several places to put in Truffles, Sweet Bread, and fat Livers, all sliced; simmer it on the fire with a bit of Butter, chopped Parsley, Shallots and Mushrooms; then braze it with a few slices of larding Bacon and Ham, with all the first Seasoning; and in about an Hour add a glass of white

Wine

Wine; when done, take out the Fillet, add two spoonfuls of Cullis, boil a moment, skim and sift the Sauce, and serve upon the Fillet with a little Pepper and Salt, and a Lemon Squeeze.

*Timbale * à la Romaine.*

CUT slices of Veal very thin, put them into a Stewpan upon slices of Lard, and bathe them with whites of Eggs to make them join together; make a good Forced-meat with the Parings, Bread Crumbs, Cream, Udder, rasped Lard, Parsley, Shallots, Mushrooms, Pepper and Salt, and a couple of Eggs; lay some of this Forced-meat upon the Veal, then a gout of Pigeons, or any other; and cover it over gently, and take off the Lard: Serve with what Sauce you please.

- * The timbale is a mould much in the shape of a Kettle Drum, or Turks Caps, used for Blanmangé.

Veau à la Folette.

Veal without Art.

THIS is slices of Veal marinated for about an hour with a little Oil, and all sorts of sweet Herbs; they are then rolled like Veal Olives, with all their seasoning, roasted, and serve with a sharp Sauce.

Gateau de Mai.

A Spring Cake.

BOIL a pint of Cream, and a good quantity of Bread Crumbs, reduce till it is quite thick, then add pounded Udder, and Suet, with fine chopped Parsley, Shallots, Taragon, Burnet, Chervil, Cresses, Pepper and Salt, Nutmeg, and six yolks of Eggs; lay little parcels of this in a deep Dish, bathe it with yolks of Eggs and Bread Crumbs, bake it in the Oven, and serve with a sharp Sauce, or stewed Greens.

Pain à la Flamonde.

A Flemish Loaf.

CUT a Cabbage in four, scald it, and press out the water; then tie it, and braze it with about half a pound of pickled Pork, half a dozen links of Sausages, a faggot of Parsley, Shallots, one clove of Garlic, two of Spices, and Broth; when done enough, take out the faggot, and add two spoonfuls of Cullis; reduce till the Sauce is quite wasted, and let it cool; garnish a Stew-pan round with Paste, and put the Ragout in it; cover it over with Paste, and make what design you please upon it; bake it in the oven about an Hour, then pour a good Sauce into it, and cover it up as if whole.

Crepinettes de Godriveau.

THE *Godriveau* is Forced-meat made of Veal, as it is often prepared for *Petits Pâtés*; which when prepared, you may roll in Cowl, and either broil, fry, or bake in the oven: Dip them first in Oil or Butter, with Bread Crumbs or without: They are best fried, and served dry.

Gateau de Veau en Crepine.

Veal Cake in Cowl.

MAKE a Forced-meat as the preceding, then cut a Knuckle of Veal into small pieces like Dice; add a few Pistachio-Nuts, sweet Almonds, Pepper, Salt, fine Spices, and three yolks of Eggs; match your Stew-pan to the bigness you would have the Cake, garnish it with slices of Lard upon the Cowl, then put in the Forced-meat, Veal, &c. cover it over with the Cowl, and bake it in the oven in a moderate heat. When done, let it cool in the same pan to serve cold, upon a napkin, or on slices,

Veau

Veau à la Villageoise.

Veal, Peasant Fashion.

CUT thin large slices of Veal, season them with Pepper, Salt, fine Spices, Parsley, and Shallots; cut also thin slices of Ham, dip them in Eggs, and lay them upon the Veal, wrapping the Ham therein; and boil them with a glass of white Wine, and as much Broth. When done, skim and sift the Sauce, and serve without adding any thing else to it.

Bagatelles de Veau.

Trifles of Veal.

CUT thin slices of Veal, season them with fine Spices, chopped Truffles or Mushrooms, Parsley, Shallots, and fine Oil; roll them up like Saufages, with all the seasoning in the inside; tie them up, and simmer them with a glass of white Wine, and two spoonfuls of Cullis; sift the Sauce to serve upon them.

Filets de Coulis à la Bechamel.

Fillets of Cullis-Meat Bechamel-Sauce.

TO make a Side-dish in a hurry, or instead of a spoiled one, pare the brown off the Cullis-Meat, and cut it in small fillets; simmer it a moment in Bechamel-Sauce, which you will find among the Sauce articles.—You may also serve it in different relishing Sauces.

Du MOUTON.

OF MUTTON.

La Queue de Mouton de différentes Façons.

Sheep's Rumps of different Fashions.

SHEEP's Rumps boiled, or brazed tender, broiled or not, make a very pretty Side-dish. You may serve with what Sauce you please, sweet Herbs chopped,

ped, and Cullis, Mushrooms, and a pounded Anchovy, glazed; also with stewed Cabbages or other Greens.—
The different modes of dressing Sheep's Rumps, are as follow:

*Queuës de Mouton en * Canapé.*

Sheep's Rumps veiled.

THE Rumps being brazed very tender, cut pieces of the Crumb of a Loaf to the length of the Rumps, and fry them in Butter of a fine brown colour; put them in the Table-Dish with a little rasped Parmesan over them, and a little Cullis in the bottom; lay the Rumps upon the Bread close to each other; melt a little Butter, and mix some Mustard with it, to pour over the whole; then strew it with Bread Crumbs, and put it in the oven to take a good colour, or under the cover of a brazing-pan. You may make a *Gratin* at the bottom, either with a little Farce, or Bread-Crums and Cullis. When you are ready to serve pour out the Fat, add two or three spoonfuls of good rich Consommee, and mix a little more Mustard therein.

* *Canapé* signifies a kind of Couch, or covered Bed.

Queuës de Mouton au Caramel.

Sheep's Rumps glazed.

THE Rumps brazed as usual, make a strong Glaze with good Veal Gravy and Cullis; rub the Rumps over with it as a Fricandeau, and serve with any sort of stewed Greens.

Queuës de Mouton au Ris.

Sheep's Rumps with Rice.

WASH and scald what quantity of Rice you think proper, and boil it tender and thick in good fat Broth; when done, put some of it into the Table-dish,

Dish, and place the brazed Rumps thereon, covering them over with more Rice; smooth them over to keep their shape, and give them a good brown colour in an oven, sufficiently hot to form a crust upon the Rice. When ready to serve, add a proper quantity of good Cullis in the bottom of the dish.

Queuës de Mouton au Parmesan.

Sheep's Rumps with Parmesan Cheese.

DIP brazed Rumps in Yolks of Eggs, roll them in Bread Crumbs, rasp Parmesan Cheese over them, fry them of a fine yellow colour, and serve dry, with fried Parsley.—They are also dressed by mixing Parmesan with melted Butter and Cullis; pour some of this into the Table-dish, place the Rumps thereon, and then pour over the remainder; strew them over with Bread Crumbs, and then with rasped Parmesan; finish them in the oven, or under a proper cover.

Queuës de Mouton à la Flamande.

Sheep's Rumps, Flemish Fashion.

SCALD the Rumps in boiling Water; then boil them in Broth for about an hour, adding a scalded Savoy cut in quarters, and five or six large Onions; when three parts done, add as many bits of Sausages as there are Rumps; and when the whole is boiled very tender, drain, and intermix it on the Table-dish, pouring over a good Sauce, made of Cullis, Butter, Pepper and Salt, and a little Vinegar.

Queuës de Mouton à la Milanoise.

Sheep's Rumps and Savoy.

THE name of this Dish is taken from the Cabbages used therein, viz. *Savoys*, which in French are called *Choux de Milan*.—The Cabbages are brazed, and chopped like a Farce; then stewed with Butter, Pepper

per and Salt, a few bits of Pickled Pork, and a very little Vinegar: The Rumps are served upon the Cabbage, and the Pickled Pork placed round the Dish.

Queues en Terrine et Ailerons au Coulis de Marons.

Tureen of Sheep's Rumps and Pinions, with Chestnuts.

THE Rumps are mixed with the Pinions of Poultry and Chestnuts, and served in a Tureen, made pretty thick with Chestnut Cullis.

Queues de Mouton en Hotchpot.

Sheep's Rumps in Hotchpot.

THIS Dish is commonly pretty high seasoned, and served in a tureen. It is dressed much like the last, only that Onions, Pickled Pork, and any kind of Meat is added; and the Rumps may be glazed like a Fricaudeau, for the sake of variety.

Langues de Mouton.

Sheep's Tongues.

BOIL them in Water with all sorts of sweet Herbs; when they are almost done peel them, and finish them in a good Braze: Serve with a relishing Sauce. — You may also cut them in two, and dip them in Butter or Oil, with chopped Parsley, Shallots, Pepper and Salt, to broil or fry; and then serve with Sauce Piquante. See the Sauce articles.

Langues de Mouton à la Provençale.

Sheep's Tongues, Provence Fashion.

FRY sliced Onions in Oil; when half done add Flour, chopped Parsley, Mushrooms, a clove of Garlick, Pepper and Salt, a glass of white Wine, and two spoonfuls of Cullis; let it boil till the Onions are done. Split as many ready boiled Tongues as you please, simmer

immer them a quarter of an hour in the Sauce, and serve all together ; garnish the dish with fried Bread.

Langues de Mouton Glacées.

Sheep's Tongues as Fricandeau.

POIL the Tongues to three parts ; peel them, let them cool, and then lard them ; finish in a little broth, with a slice of Ham, sweet Herbs, and a few fine Spices ; skim the Sauce, reduce it to a Glaze, and serve with what Sauce you please. You may also use them without glazing, with a spoonful of Cullis, and broth added to their own Sauce, and well sifted.—This last is called *au Naturel*.

Langues de Mouton à la Royale.

Sheep's Tongues, Royal Fashion.

POIL them as before ; then lard them through and through, and marinate about an hour in three or four spoonfuls of Oil, Pepper and Salt, chopped Parsley, Shallots, Truffles or Mushrooms ; finish them with all this Seasoning, between slices of Lard, and add a glass of white Wine ; when done skim the sauce, add a little Cullis to give it consistence, and serve it upon the Tongues.

Langues de Mouton aux Onions en Crepine.

Sheep's Tongues with Onions in Cowl.

FRY sliced Onions in Butter ; when done add two pounded Anchovies, two Shallots, a little Fennel finely chopped, Parsley, Pepper and Salt, and two Yolks of raw Eggs ; put ready boiled Tongues into a bit of Cowl, and the former preparation round it, which you will roll in the Cowl ; bathe with Eggs and bread Crumbs, give them colour in the oven, and serve with what Sauce you please.—You may also dress them *au Gratin*, cutting them into thin slices, placing

placing a little Forced-meat between, and basting now and then with Cullis.

Langues de Mouton en Papillottes.

Sheep's Tongues in Paper.

CUT brazed Tongues into two pieces, and put round them a Forced-meat made of Fowls Livers, or any sorts of Poultry, with Yolks of hard Eggs, sweet Herbs, a little Suet or Beef Marrow, Pepper and Salt, and a few fine Spices, pounded together; roll them up in Paper, first rubbed with Oil or Butter; either broil or bake them slowly, and serve dry or with a Sauce.

Langues de Mouton au Parmesan.

Sheep's Tongues and Parmesan Cheese.

PUT a little Cullis Sauce and Butter into the dish you intend to serve, and upon this rasped Cheese; split brazed Tongues in two, and lay them upon it, then a little more Cullis and Cheese; put it in the oven, or colour it with a salamander; serve with short Sauce.

Langues de Mouton au Four.

Sheep's Tongues in the Oven.

CHOP some Parsley, Shallots, Thyme and Laurel, Pepper and Salt, mix all together with a good bit of Butter; put half of it on the Table-dish, with split Tongues thereon, two or three spoonfuls of good Cullis, and the remainder of the Butter; sprinkle Bread Crumbs over, and finish in the oven.

Langues de Mouton en Surprise.

Sheep's Tongues masked or shammed.

BOIL Sheep's Tongues in Water till three parts done; peel them, and lard them through and through; then finish in a slight Braze, made of Broth, a glass of white Wine, a faggot of sweet Herbs, two Cloves,

Cloves, and a few Shallots ; when done let them cool, and wrap them up in Forced-meat, either (Godiveau) or of Poultry, and a Cowl over both ; then dip them in Eggs, and sprinkle them with Bread Crumbs ; put them into your dish, and bake in the oven : When done, wipe the fat off very clean, and serve with Acid Sauce. You may also wrap them in thin slices of Veal, under the Cowl, and simmer them about an hour with little Broth, and a glass of white Wine : When done, sift the Sauce, add a little Cullis, and a Lemon Squeeze, and serve upon the Tongues.—This last is called *à la Braïse*.

Langues de Mouton à la Liaison.

Sheep's Tongues Ragout, or with thick Sauce.

BOIL Tongues in Water ; when well peeled cut them in two without separating them quite ; season them with Pepper and Salt, a little Oil or Butter, and broil them on both sides : Make a Sauce after this manner ; a little Butter, with chopped Mushrooms, Shallots, two Cloves, and a faggot of Parsley ; simmer this some time, then add a little Broth, half a glass of white Wine, Pepper and Salt, and a little Flour ; reduce the Sauce, take out the faggot, and add three Yolks of Eggs with Broth to make the Liaison : Serve upon the Tongues with a Lemon Squeeze.

Langues de Mouton à la Dauphine.

Sheep's Tongues, Dauphin Fashion.

BRAZE the Tongues till quite tender, cut them into very thin slices, and make a Forced-meat with Truffles or Mushrooms, fat Livers, Beef Marrow, Pepper and Salt, chopped Parsley, and Shallots, mixed with three Yolks of Eggs ; cut pretty large pieces of Veal, and intermix this Foced-meat with slices of Tongue ; roll them up in Cowl like a thick short sausage, which dip in Eggs, and then sprinkle Bread Crumbs

Crumbs all over; fry or broil of a fine colour; serve either dry, with fried Parsley, or with Sauce.

Langues de Mouton à la Bourgeoise.

Sheep's Tongues, plain Family Fashion.

BOIL them in Water, then peel and split them in two; marinate awhile in melted Butter, Pepper, Salt, and chopped Shallots; broil slowly with Bread Crumbs, and serve with a Sauce made of a spoonful of Verjuice or Vinegar, a bit of Butter, two spoonfuls of Broth, a little Flour and Nutmeg, and two chopped Shallots; reduce the Sauce to a good consistence, and serve under the Tongues.

Langues de Mouton en Tourte.

Sheep's Tongues Pie.

MAKE a good Puff-paste, and lay in the bottom of the dish some good Forced-meat, made of roasted Poultry, Suet or rasped Lard, chopped Parsley, Mushrooms, Pepper and Salt, and a few fine Spices; upon this place the Tongues cut in two; over them, a good slice of Ham, a little Butter, and a few slices of larding Bacon; finish the Pie and bake it: When done, take out the Lard and Ham, skim the fat off very clean, and add what Sauce you please.

*Canelons * de Langues de Mouton.*

Sheep's Tongues fried in Paste.

CUT Sheeps Tongues in quarters length-ways, the Tongues being first brazed; put round them a little Forced-meat well seasoned, then roll them up in Paste very thin, and fry as you do *Rissolles*; serve them dry. They are also served *au Gratin*, following the same direction as for other kinds of meat.

* *Canelon* is a diminutive of *Canon*, viz. a large Gun; this, and all directions under this denomination, are prepared after this manner. *Canons* and *Canelons* (in the sense of Cookery) are to each other, as *Crepine* and *Crepinette*.

Pieds de Mouton de Differentes Façons.

Sheep's Trotters of different Fashions.

BOIL them in Water until you can take out the great Bones; split them to clean properly, and boil them again till they are very tender; dress them in what manner you please, either as a Fricassée of Chicken, or with a Cullis Sauce; taking care to make the Sauce relishing.

Pieds de Mouton à la Belle-vuë.

Sheep's Trotters, with Sauce à la Belle-vuë.

THE Trotters braized very tender with Scraps of Veal, a few bits of Ham, Lard, Spices, and two or three slices of Lemon; take the Leg Bone out, and in the room of it, stick a bit of fried Bread cut proportionably; serve with the abovementioned Sauce, which you will find in the Sauce Articles.

Pieds de Mouton en Canon.

Sheep's Trotters fried in Paste.

THE Trotters first boiled in Water, and finished in a good tasted Braze, must be boned without cutting; then roll them in good Forced-meat, and dip them in thick Batter made of Flour, Oil, white Wine, Pepper and Salt; fry them of a good colour, and serve with fried Parsley.

Pieds de Mouton à la Sainte Menebault.

Sheep's Trotters fried or broiled.

WHEN boiled enough to take out the great Bones, put in their place a Godiveau Forced-meat; finish them in a good Braze, or in a *Sainte Menebault* made with a little Milk, a bit of Butter and Flour, and all sorts of sweet Herbs chopped fine; roll them in Bread Crumbs; broil and serve them with a clear sharp Sauce,

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when brazed very white and tender. You may serve them with *Sauce à la Reine*, or any other Sauce, when brazed tender. The Sauce gives the name, as *aux Onions, au Parmesan, au Gratin, &c. &c.*

Pieds de Mouton à l'Aspic.

Sheep's Trotters in Aspic.

ASPIC means a sharp Sauce or Jelly, wherein is commonly used Elder or Taragon Vinegar, with chopped Parsley, or Taragon Leaves, Oil, Pepper and Salt, Mustard, and Lemon. Any sorts of cold Meat, Poultry, or Game, may be served in Aspic, either hot or cold.

Pieds de Mouton à la Ravigotte.

Sheep's Trotters à la Ravigotte.

They are served with the Sauce so called.

I shall pass over any further directions upon the different ways of dressing Trotters, and Ears also, as very needless. Kidnies may be dressed as Beef's, allowing for tenderness. Sheeps Rumps are also dressed in all the different ways of Calves Tails, either with Garden Greens or Sauces, Rice or Roots; in Tureen, with Pinions of Poultry, or other Meat, as in Hotchpot.

Carré de Mouton au Réverend.

Neck of Mutton, the Clergyman's Dish.

LARD the Fillet of a Neck of Mutton through and through with Ham and a few Anchovies, first rolled in chopped Parsley, Shallots, Thyme, Laurel, Pepper and Salt; then braze them slowly in Broth, with a few slices of Lard, and a glass of white Wine; when done, skim and sift the Sauce, and add a little Cullis to give it a proper body, and a Lemon Squeeze

Carré de Mouton en Fricandeau.

Neck of Mutton Fricandeau.

IT is done in the same manner as the Neck of Veal, being larded, brazed, and glazed; and served with Greens or Sauce.

As I have translated an ample Collection of Receipts for dressing a Neck of Veal, I shall avoid repetition with regard to Necks of Mutton, as they may be done the same way in every respect, allowing for the difference of meat. The names in the original are as follow:

Carré de Mouton Sans Façons, Neck of Mutton, dressed plain.

Carré de Mouton en Crepine, Neck of Mutton in Cowl.

Carré de Mouton a l'Echalottes, Neck of Mutton, with sweet Herbs.

Carré de Mouton au Jambon.

Neck of Mutton with Ham.

THIS is brazed, and the few slices of Ham which are used in the Braze, are cut into dice, mixed with the Sauce, being well skimmed and sifted, and served with the Neck. Note that your Braze is appropriated in the seasoning for Sauce.

Carré de Mouton à la Mode, Neck of Mutton as Beef à la Mode.

Carré de Mouton à la Jardiniere, ou à la Capucine.

So called from the Greens, or the Simplicity of dressing.

THIS is fried Mutton Chops, eaten with Garden Greens.

Cotelettes de Mouton Sans Malice.

Mutton Stakes without Art, a plain Way.

Aricot de Mouton aux Racines.

Harricot of Mutton with Roots.

THIS is the Harricot of Mutton known to every body; it is served with Greens and Roots.

Cotelettes de Mouton de plusieurs Façons.

Mutton Stakes, different Ways; See Veal Cutlets,

Cotelettes de Mouton au Fenouil.

Mutton Stakes with Fennel.

THESE are done slowly in Broth, with Pepper and Salt, and all sorts of sweet Herbs, adding Fennel thereto.

Cotelettes de Mouton à la Cendre.

Mutton Stakes Masqueraded, or like a Hedge-Hog.

BRAZE the Stakes in a well-seasoned Braze; when about half done, put in different sorts of Roots, cut as for Lardons; and when quite done, take all out, and make small holes in the Stakes, to lard them with the Roots, which must show pretty long on either side. Serve with a good Cullis Sauce, and relishing Herbs chopped.

Cotelettes de Mouton à l'Amoureux.

Lover's Stakes.

LARD the Stakes, and give them a fry in Butter, with Parsley, and a branch of Winter Savory; then put them into a Stew-pan with small bits of Ham, sliced Onions, Carrots and Parſneps, which you first give a fry in Oil or Butter; add a glass of Wine, a little Cullis, and skim the Sauce: Serve with all the Roots and Ham.

Cotelettes de Mouton en Crêpine.

Mutton Stakes in Cowl, See Veal.

Cotelette

Cotelettes de Mouton en Crepine d'une autre Façon.

Mutton Stakes, another Way.

THIS is in the same manner as the Sham Veal Cutlets : See Veal Cutlets *en Surprise*.

Cotelettes de Mouton en Surtout.

Mutton Stakes Masked ; in a Frock, Disguised.

CUT Stakes in the common way, and simmer them with a little Broth till three parts done with a faggot of sweet Herbs ; reduce the Sauce till no more remains than what will bathe the Stakes ; garnish them with Forced-meat round, made of Fillet of Veal, Suet, chopped Parsley, Shallots, Pepper and Salt, Bread Crumbs and Cream, pounded all together, and three yolks of Eggs ; bathe them with Eggs and Bread Crumbs, and bake them in the oven : Serve with Consommée Sauce, or Veal Gravy, or Acid Sauce in a boat.

Cotelettes de Mouton à la Chartreuse.

From an Order of Friars, called Chartreux.

BRAZE Mutton Stakes with slices of Lard, Ham, Broth, and a faggot of sweet Herbs, half a clove of Garlick, two Cloves, half a Laurel Leaf, a little Thyme, two sliced Carrots and Turnips, Pepper and Salt ; when done, cut the Turnips and Carrots into what form you please ; then make a sort of Porridge with Spinach, which you scald, and simmer a moment in Butter, and then pound and sift, adding the white of an Egg to mix with it : take a dish the bigness of that you intend to send to Table, and garnish the bottom with the same slices of Lard ; fix the Stakes, intermixed with the Roots and Spinach Porridge, and so keep it warm ; when ready, turn it over gently upon the dish, take off the Bacon, and serve with a good Consommée Sauce.

Cotelettes de Mouton Frites.

Mutton Stakes Fried.

BOIL Mutton Stakes in Broth, with a faggot of sweet Herbs; when done sift the Broth, and reduce it to a glaze, with which you bathe the Stakes on both sides when cold; then bathe them with yolks of Eggs and Bread Crumbs; fry them a moment sharply to give them a good colour, and serve with fried Parsley.— If you would have them with a Farce (Forced-meat) make it the same as the former, and garnish the Stakes with it before frying.

Cotelettes de Mouton à la Villeroy.

Mutton Stakes à la Villeroy.

THESE are stewed with a great deal of Onions; I don't think them worthy of further notice, any more than the *Cotelettes à la Gascogne*, which are brazed with Oil and Garlick in abundance, as are all the dishes under the same denomination.

Cotelettes de Mouton à la Servante.

A la Servante means in a common plain Way.

Cotelettes de Mouton à l'Allemande.

Mutton Stakes German Fashion.

THESE deserve no more notice than many others, as Oil, Garlick, and a deal of Spices make the whole.

Cotelettes de Mouton à la Dauphine.

Mutton Stakes, à la Dauphine.

CUT the Stakes pretty thick, and lard them with half Ham, and half Bacon; braze them with a little Broth, thin slices of Veal, and sweet Herbs; sift the Sauce, and serve upon it.

Brefolles

Brefolles de Mouton.

Mutton Collops.

THIS is the Collop frequently well dressed in Inns in England, only more common with Veal, but will do equally well with the Fillet of a Neck of Mutton; it should not boil in the last preparation, as it will make the meat hard. Boiling has also the same effect upon hashed Mutton or Beef; therefore only warm slowly.

Brefolles de Mouton à la (Poële.)

Mutton Collops fried.

TAKE a long kept Leg of Mutton, cut the lean free from any fat, and cut the pieces about the bigness of half an Egg; flatten them with the Cleaver, and simmer them a little while in Hog's Lard, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; then put them into a Stew-pan, with a few slices of Veal, a slice of Ham, and all their seasoning; cover them over with slices of Lard, simmer them about an hour, and add half a glass of white Wine, and a little Broth; when done, take the Mutton out to drain, add a little Cullis to the Sauce, and skim and sift it, to serve upon the *Brefolles*.

Brefolles de Mouton à la Périgord.

Mutton Collops Perigord Way.

THESE are much like the former, only that they are cut very thin, and marinated some time in Oil, Sweet Herbs, &c. &c. they are then braized in their seasoning, adding chopped Truffles and a glass of white Wine; or served with a Ragout of Truffles.

Brefolles de Mouton aux Concombres.

Mutton Collops with stewed Cucumbers.

THESE are prepared as the former, cut very thin and small, braized very tender, and mixed with stewed Cucumbers, marinated some time in Vinegar be-

fore stewing.—It is needless to use fresh meat for all those Collops, as part of a neck or a leg roasted will answer the same, and will be tenderer, if care is taken to warm them slowly, and not to suffer them to boil.

Mouton à la Bechamel aux Onions.

Mutton Bechamel, with Onions.

SLICE three or four Onions, and fry them slowly in Butter, not to brown them; add some Broth and a little Flour; when almost done, add two or three spoonfuls of Cream, Pepper and Salt; let it boil to a good body, then put in Fillets of roasted Mutton, to warm without boiling: you may add scalded chopped Parsley, and a Lemon Squeeze.

Pain de Mouton au Gratin.

Mutton Rolls in Gratin.

CUT thin slices of Leg or Neck of Mutton, about the breadth of a crown piece, put them into a dish separately, and strew them with chopped Parsley, Shallots, Chibol, Mushrooms, Pepper and Salt, a little Nutmeg, and a little Oil, or Butter melted to Oil; let them soak about an hour; Have a good Farce made of Poultry or Veal; put some of it, about the bigness of a wall-nut between two pieces of Mutton, join them together, then braze them in a Stew-pan, well covered, to keep the steam in; when about half done, add a glass of white Wine; take out the Crumbs of as many small Rolls as you have parcels of Mutton, which put into the crusts; put a little Farce in the table dish, made of Poultry Livers, scraped Lard, Pepper and Salt, mixed with yolks of Eggs; lay the Rolls upon this, and keep the dish on a slow fire, to form the Gratin at the bottom; lastly, baste the rolls round with some good Cullis, and serve with a good clear Sauce, and a Lemon Squeeze.

Fillet

Filets de Mouton Marinés.

Filets of Mutton Marinated.

LARD a Neck of Mutton, and marinate it about two hours in a little Vinegar, Water, Pepper and Salt, sliced Onions, Shallots, Thyme, Laurel, and two Cloves; then drain it, and roast it: Serve with relishing Sauce.

Filets de Mouton à la Coquette.

Filletts of Mutton à la Coquette.

CUT pieces of the Fillet of a Neck of Mutton, the bigness of a finger, and lard them through and through with Ham and Lard; boil them in Broth, and a faggot of sweet Herbs; when done, sift the Sauce, reduce it to a glaze, with which you garnish the Fillets; have some good Forced-meat made of Poultry, well seasoned, and mixed with Yolks of Eggs; put some of this all round the Fillets, then tie them up in a slice of Lard each; bathe with Eggs and Bread Crumbs, and put them in the oven to take a good colour: Serve with what sauce you think proper.

Filets de Mouton Glazés aux Concombres.

Filletts of Mutton Glazed, with Cucumbers.

THIS is done the same as Veal Fricandeaux, larded, braized, and glazed; serve upon stewed Cucumbers, or with any kind of stewed Greens.

Filets de Mouton en Canellon.

Filletts of Mutton in Paste or without, (See Veal ditto)

CUT the Fillet of a Neck of Mutton in two, make a hole in the middle of each piece, with a larding-pin; stuff them with rasped Lard, mixed with chopped Shallots, Parsley, Mushrooms, Pepper and Salt; marinate them in a little Oil, and roast them: Serve with what Sauce you please.

Fricandeau

Fricandeau de Mouton.

Mutton Fricandeau.

THE only difference from the former is, that this is done with the Leg, in the same manner as a Fillet of Veal is dressed; being larded and brazed, to serve with any kind of stewed Greens.

Hâchis de Mouton de plusieurs Façons.

Hashed Mutton different Ways.

THE common, plain method is, to melt a proper quantity of Butter and Flour in a Stew-pan, stirring it continually 'till it takes a good brown colour; then add a couple of large Onions sliced, simmer slowly till they are almost done, and add some Broth, Pepper and Salt; reduce it to a pretty thick consistence, then put in the minced-meat of a roasted Leg or Neck of Mutton, and simmer it just long enough to warm without boiling.

If you would have it with Cullis, put some in a Stew-pan, with a few chopped Shallots, some Broth, Pepper and Salt, and finish it as the first; always taking particular care the meat is very free from sinews and skins; garnish the dish with fried Bread.

If you chuse it richer, put a slice of Ham into a Stew-pan, and soak it on a slow fire some time; then add some chopped Shallots, Chibol, Parsley, Mushrooms, and a proper quantity of good Broth and Cullis; reduce the Sauce to a proper consistence; take out the Ham, and put in the Meat, being finely minced; warm together, without boiling, and serve poached Eggs upon the Meat, with fried Bread round the dish.

Cascalopes de Mouton au Vin de Champagne.

Mutton Collops and white Wine.

THESE are cut the same as all Collops; brazed with a few slices of Veal, Ham, and seasoning; adding a glass of white Wine to the Sauce.

Mutton

Mutton Olives are also made after the same manner as Veal, brazed or roasted upon skewers, and then they are called, *en Hatereaux*.

Rouëllés de Mouton aux Onions.

Mutton Stakes with Onions.

CUT a Leg of Mutton in large stakes, pretty thick; slice several Onions, and garnish the Stew-pan with slices of Lard, upon this the Onions, then the Meat, with Pepper and Salt; and continue in the same manner till you have done; cover the pan very close, and let it stew slowly, as you would *à la Mode Beef*: When done, skim the Sauce, and add a little Cullis.

Poitrine de Mouton de plusieurs Façons.

Breast of Mutton different Ways.

BREAST of Mutton cut in pieces, and brazed, may be used with all sorts of Roots or Greens, as *Hoch-pot*; or boiled whole, then broiled with sweet Herbs, and Seasoning, and served with a sharp Sauce.

Epaule de Mouton à la Parme.

Shoulder of Mutton, Parma Fashion.

BRAZE a Shoulder of Mutton, and boil some Rice in good fat Broth; when very tender, lay some of the Rice in the bottom of the dish, pretty thick, then the Shoulder upon it; mix some dried Currants with the remaining Rice, cover the Shoulder over with it, and then with rasped Parmesan Cheese; put it half an hour in the oven to take Colour, and serve with a good clear Sauce.

Epaule de Mouton au Four.

Shoulder of Mutton baked in the Oven.

LARD a Shoulder of Mutton, seasoned with Pepper and Salt, and sweet Herbs; put it into a pan of its own liness, with two sliced Onions, two Cloves, Thyme, Laurel,

Laurel, a little Basil, and two spoonfuls of Water or Broth; when done in the oven, sift the Sauce, and serve with the Shoulder.

Epaule de Mouton à la Sainte Menébault.

Shoulder of Mutton broiled.

LARD a Shoulder of Mutton, and braze it tender with a good Seasoning; take it out when done, strew Bread Crumbs over it with chopped sweet Herbs, basting it while it broils with a little of the Braze Sauce: Serve with Cullis and Verjuice, or Vinegar.

Saucissons d'Epaule de Mouton.

Sausages, or Colour'd Shoulder of Mutton.

TAKE up the skin, and bone the meat, which you mince small with pickled Pork, Ham, and a fresh Tongue, mixed all together and seasoned with fine Spices; roll it in the skin, and truss it into a Bullock's Gut, or tie it with a roller: Boil for about half an hour, half a handful of Salt, three pints of Water, an ounce of Saltpetre, two cloves of Garlick, four of Spices, half a dozen Shallots, Thyme, Laurel, a Sprig of Fennel, and half a handful of Juniper Berries; sift it, and add a glass of Brandy; let the Meat soak in this two days; take care to boil it in this Marinade about a quarter of an hour, morning and evening; then boil it in a Pan much of its bigness, in Broth and white Wine, Roots and Onions; when done, let it cool in the same Pan: Serve cold upon a Napkin, or sliced.

Epaule de Mouton à la Bonne Femme.

Shoulder of Mutton the good House-wife's Fashion.

ROAST a Shoulder of Mutton till half done; mince the under part without cutting the skin; put the minced-meat in a Stew-pan, with a little Broth or Cullis, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; bathe the skin with Butter or Lard, and Bread

Crumbs;

Crums; broil it, or colour it in the oven: Serve upon the hashed meat, and the blade bone, the latter being well broiled.

Epaule de Mouton en Timbale.

See Timbale à la Romaine.

THIS is prepared with Forced-meat like that in Veal Articles; only using the skin of the Shoulder of Mutton to wrap it in; in which it must be well tied, and properly brazed.

Epaule de Mouton au Sang.

Shoulder of Mutton with Blood.

TAKE a tender Shoulder of Mutton, make an Incision between flesh and skin, into which you stuff Pork Blood with some of the Flee, prepared as you do for Black Puddings; adding a little chopped Parsley, Shallots, Pepper and Salt; sew it up, and roast it, covered over with slices of Lard and wrapt in Paper: Serve with *Sauce au Porc Frais*.

Selle de Mouton à la Sainte Meneboult.

Saddle or Loin of Mutton broiled.

IT is done the same way as the Shoulder; and it may equally be used like the Neck, for Stakes or Haricots.

Selle de Mouton en Canapé.

Saddle of Mutton Matted.

TAKE up the Skin of a Saddle of Mutton, scarify the Meat, and in it stick sliced fat Livers, Truffles, fresh Pork, slices of Onions, and Anchovies; cover this all over with a good Forced-meat, made of rasped Lard, Suet or Marrow, Nutmeg, sweet Herbs, Mushrooms, Spices, and three Yolks of Eggs, all pounded together; cover it over with the skin well fastened, braise it (the skin undermost) with Broth, and a faggot of sweet Herbs; when done, reduce the Sauce to a Caramel,

Caramel, glaze all the upper side of the meat with it, and serve with *Sauce Espagnole*, or what you think proper.

Rôt de Bif de Mouton.

WHAT the French call *Rôt de Bif de Mouton*, is the two hind Quarters cut off together at the first Rib, the ends of the Legs being trussed in each other. It is a large dish, which may be plain roasted, larded or brazed, and served with any Sauce; or with stewed Greens or Roots, &c. &c.

Rôt de Bif Glassé.

The same, glazed.

Rôt de Bif à la Garone.

The same, à la Garone.

THIS is done with a Stuffing, wherein they put a good deal of Garlick; others call it *Gigot à l'ail*, viz. with Garlick.

Gigot de Mouton au Chou-Fleur.

Leg of Mutton and Colliflower.

Gigot de Mouton au Vin de Champagne.

Leg of Mutton with white Wine.

SOME of the Meat is cut off to mix as Forced-meat, and stuffed into it again; it is then brazed as all other pieces, adding a glass of white Wine to the Sauce.

Gigot de Mouton en Filets Farcis.

Leg of Mutton stuffed.

THIS is done much after the same manner as the former, only that it is boned all to the end, and the meat made into Forced-meat; it is then tied up in the skin, and roasted, or brazed: Serve with any Sauce.

Grenadins

Grenadins de Mouton.

Small Fricandeau of Mutton.

THEY are larded and brazed the same as the Veal, and served upon stewed Greens, or with Sauce.

Gigot de Mouton à la Mode.

Leg of Mutton à la Mode.

LARD a Leg of Mutton through and through with large pieces rolled in chopped sweet Herbs, and fine Spices; braze it in a pan of the same bigness, with slices of Lard, Onions and Roots; stop the steam very close; when done, add a glass of white Wine, and sift the Sauce, to serve with it.

Gigot de Mouton à la Gascogne, ou à la Garone.

Leg of Mutton à la Gascogne, or à la Garone.

IT is larded with scalded Garlick, and Anchovies; and then roasted.

Gigot de Mouton à l'Italienne.

Leg of Mutton, Italian Fashion.

IT is larded and brazed; and served with a Sauce à l'Italienne. See Sauces.

Gigot de Mouton à l'Espagnole.

Leg of Mutton, Spanish Fashion.

BONE it all to the end, then lard it through and through with large pieces, seasoned with Salt and fine Spices; put it into a brazing-pan with about a dozen middling Onions, and a pint of white Wine; cover it with paper, and put it in the oven; when half done, turn it, and put half a dozen large short Sausages in the pan; finish it by baking; turn it over in the dish, and garnish with the Onions; skim and sift the Sauce, squeeze two China Oranges therein, and serve it up.

Mortadelles

*Mortadelles de Mouton.***Mutton Mortadelles.**

MORTADELLES are a kind of large Sausages, prepared with any sort of Meat, and take their name from the kind of Meat used; they are sometimes smoaked as the German Sausages, or made after this manner, viz. Bone a Leg of Mutton thoroughly, and mince above half of the Meat cut from the inside, with a few slices of fresh Ham, Mushrooms, Truffles, Gerkins, a few cloves of Garlick or Shallots, (first boiled about a quarter of an hour, then chopped all together) scraped Lard, Pepper and Salt, with a few Yolks of Eggs to mix the ingredients; stuff this into the remaining part of the Leg, giving it the form of a large Sausage; tie it fast in a roller, and braze it in a pan about its own bigness, with a little Broth, a few glasses of Brandy, a bottle of white Wine, a faggot of sweet Herbs, a few Cloves, Whole Pepper, Thyme, Laurel, Bazil, and Roots; let it cool on the braze, and serve it upon a napkin.

*Gigot de Mouton en Venaison.***Leg of Mutton as Venison.**

LARD it with fine Lard, make a Marinade with (that is) a pint of Vinegar, a pint of red Wine, Pepper and Salt, Thyme, Laurel, Cloves, Nutmegs, pounded Coriander, and a few slices of peeled Lemon, and Onions; warm all together, soak the Mutton in it about twelve hours, then roast it; serve with a *Sauce Poirade* in a boat: See Sauces.

*Gigot de Mouton à la Servante.***Leg of Mutton, in the plain Way.**

LEG of Mutton plain boiled, and served with Capers Sauce, or stewed Turnips, &c.

Gigot de Mouton à la Modène.

Leg of Mutton, in the Modena Fashion.

BONE a Leg of Mutton all to the end, which you leave very short; boil it till three parts done in Water or Broth; then take it out, and cut the upper part crossways, into which stuff sweet Herbs chopped, seasoned with Pepper and Salt, and a few Spices, mixed with Butter and Bread Crumbs; then put it into a stew-pah, with a few spoonfuls of the Broth, and a glass of white Wine; finish it, and add the Juice of a Seville Orange to the Sauce.

Gigot de Mouton au Militaire.

Leg of Mutton, Military Fashion.

THIS is in the nature of *à la Mode* Beef, being cut in pieces, larded with large Lardons, and seasoned with proper Spices to preserve it for some time, as Military Gentlemen frequently carry it from place to place; which I presume is the reason of its being called *au Militaire*.

Gigot de Mouton aux Légumes.

Leg of Mutton with Roots or Greens.

PLAIN boiled and served with all sorts of Roots, either stewed, or boiled with the meat.

Gigot de Mouton au Bacha.

Leg of Mutton, Turkish Fashion.

TAKE up the Skin to the end, and lard the Meat all over with scalded Celery, Taragon, a few Anchovies, pickled Cucumbers, Lard and Ham, seasoned with a few Spices; fasten the Skin over, marinate the Leg in a little Oil, and paper it over to roast; serve with a *Sauce Piquante*, as you will find in Sauce articles.

Gigot de Mouton à la St. Geran.

Leg of Mutton à la St. Geran, from the Inventor's Name.

BONE a Leg of Mutton, without cutting the Skin, quite to the stump, which must be cut short; chop the Meat; and make a Stuffing of it, with a few slices of Ham, Suet, Mushrooms, Parsley, Cibol, and a trifle of Garlick; mix all together, with a few raw Yolks of Eggs, two spoonfuls of Brandy, a good quantity of Lard cut in dice, Pepper, Salt, and pounded Spices; stuff this Farce into the Skin, and sew it up as to appear whole, and in its proper form; boil it in Broth with half a pint of white Wine, a faggot of Parsley, one clove of Garlick, a few Cibols, three or four Cloves, Thyme, Laurel, and Basil; serve with what Sauce you think proper.—It is also served cold, either whole or sliced; and in that case let it cool in the Braze.—You may also garnish like a cake with any sorts of Colours, according to fancy or taste.—A Leg of Mutton is also larded through and through, brazed, and served cold with all sorts of Sallading; and is then called *en Salade*.

Gigot de Mouton à la Madeleine.

Leg of Mutton, Madeleine Sauce.

BRAZE a Leg of Mutton till thoroughly done; when half cold, put it on the Table-dish, and prepare a Batter with some good Cullis and Butter, two Yolks of Eggs, a few Capers, Anchovies, chopped Parsley, Shallots, Pepper and Salt; baste the Leg with half of this preparation, then strew it with a good deal of Bread Crumbs; baste it again, and sprinkle it with more Crumbs, then pour a sufficiency of melted Butter all over to soak the Bread Crumbs; put it into the oven to take colour, and let it be hot enough to form a kind of a crust; serve with the Sauce as above, which you will find in the Sauce articles.

Dr

Du COCHON. Of HOGS and PIGS.

De la Connoissance & Dissection du Cochon.

How to chuse Hogs Meat, and to cut it up.

HOG's Meat ought to be hard and of a fine blooming colour, without any bad smell occasioned by heat; that which is soft and of a pale red is not good; neither is it wholesome when small white spots appear in the flesh. Pigs of six or eight months old, are fit for pickled Pork, or to roast; those of a year or fifteen months, are better to make Bacon: Sucking Pigs should be about three weeks old, and are to be taken from the suck for use. All the meat employed for Sausages or Puddings, ought to be used directly, the Guts particularly, as by keeping they apt to heat, and to burst. The Dissection of the Urne is to be cut close to the Ears quite through; the Neck serves for Haskets; and the Ham is always cut into thin slices for eating, mixing fat and lean. The Wild Boar is cut the same way as the Hog, and the *Marcaassin* (or Sucking Wild Boar) is dressed the same as the Sucking Pig.

I shall pass over any further directions; as every country has different ways of cutting up all sorts of animals. A little attention to the practice will be of more service than all the theory that can be given; and found very useful, more particularly in the country.

Cochon de Lait Rôti.

Sucking Pig roasted.

STICK the Pig in the throat, as deep as the heart, that it may bleed well and die the sooner, as it makes it easier to scald; when the water is pretty warm, put the Pig in it, holding it by the hind legs; when you

find the bristles coming off the tail by rubbing, take it out and rub it with a little Rosin, then hard with the hand; when it is well scalded wash it clean, and cut it open while warm; take all out except the Kidnies, truss it with three skewers, one in the hind Leg, one in the fore, and one in the middle; put into it a faggot of Parsley, Shallots, Thyme, Laurel, with Pepper and Salt, and wipe it very dry before spitting: cut the Skin a little near the Neck, and also near the Rump, to hinder it from breaking in roasting; when it begins to be warm, rub it all over pretty often with Oil, which will make the Skin very crisp; take out the faggot when you serve it up.—The English method of stuffing it is with Sage and Onions, Pepper and Salt.

Cochon de Lait en Galantine.

Sucking Pig coloured.

AFTER having scalded the Pig as the former, cut off the Head and Feet, and bone it without cutting the Skin; cut some of the Flesh to chop with Beef Suet, Bread Crumbs, Cream, Salt, fine Spices, five or six Yolks of Eggs, Parsley, Mushrooms, Ham, Bacon, some of the Pig's Flesh, Truffles, and Pistachio Nuts, all chopped together, and well mixed with a few sweet Almonds and hard Yolks of Eggs; lay a down of the Forced-meat, then thin slices of Ham, and slices of Pig's Flesh, and so continue till all is used; roll it up in the Skin, and tie it very tight in a stamine or roller, with slices of Lard round it; boil it in Broth, a pint of white Wine, a faggot of sweet Herbs, two or three Cloves, Thyme, and a Bay-Leaf; boil on a slow fire, and let it cool in the Braze; serve it cold, either whole or sliced.

Cochon

Cochon de Lait au Moine Blanc.

Sucking Pig, White Monks Fashion.

BONE the Pig thoroughly, except the head and feet, taking care not to cut the skin: Make a Farce (viz. Forced-meat) with Fillet of Veal, Beef Suet, Bread Crumbs and Cream, chopped Parsley, Shallots, Mushrooms, Salt, and fine Spices, mixed with six yolks of raw Eggs; cut Ham and Bacon into dice to mix with the Farce; stuff the Pig with this as if it was whole, bind it well, cover the back with thin slices of Lard, and tie it in a Napkin to boil in Broth and a pint of white Wine, a faggot of Parsley, green Shallots, one clove of Carlick, two of Spices, Thyme and Laurel, sliced Onions, Carrots and other Roots, Pepper and Salt: When done, if you propose to serve it hot, wipe it clean, and serve with what Sauce you please; if cold, let it cool in the Braze, take off the Napkin and Lard, scrape the fat gently, and serve upon a Napkin with green Parsley round it.

Cochon de Lait au Pere Douillet.

Sucking Pig in Jelly.

TRUSS a Pig as for roasting, and put it into a Brazing-pan much of its own length, with slices of Veal and Beef, four Calf's Feet cut in pieces, a small Knuckle of Veal, a little Ham, a large faggot of Parsley, Shallots, two cloves of Garlick, a Bay Leaf, Thyme, four Cloves, a bit of Nutmeg, whole Pepper, and a little Salt; cover it over with slices of Lard, and boil it with a bottle of white Wine, and twice as much Broth; let it boil for about an hour, keeping the pan well stopped; take care it does not boil so fast as to crack it: When done, take it out gently, and put all the rest in a smaller pan to simmer; clean the Brazing-pan, and garnish the bottom with fine green Parsley and Craw-fish, laid in a pretty

manner, then place the Pig upon this, back undermost; sift the Broth, skim it well, and add slices of peeled Lemon, the whites of eight Eggs beat up with the shells, and boil it till it is quite clear, and strong enough for a Jelly; strain it in a Napkin, and pour it upon the Pig, so as to cover it quite over: When ready to use it, dip the Brazing-pan in warm water, and turn it over upon a napkin.

N. B. *Pere Douillet*, means tender or delicate.

Roulades de Cochon de Lait.

Sucking Pig rolled.

CUT the head and feet off; then cut the Pig in quarters, bone it quite, and put upon each quarter a Farce made of rasped Lard and Bread Crumbs, three yolks of Eggs, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; roll them round, tie them with Packthread, and braze in Broth and a little white Wine: When done, skim and sift the Sauce; add a little Cullis and a Lemon Squeeze, when ready to serve.

Cochon de Lait à la Bechamel.

Sucking Pig à la Bechamel.

TAKE the remainder of a roasted Pig, cut it into small Pieces, and dress it with *Sauce Bechamel*, (which you will find in the Sauce Articles.) You may also serve it as a *Blanquette*, made with Butter, chopped Mushrooms, a faggot of Parsley, Thyme, Shallots, two Cloves, and half a Bay Leaf; simmer it some time, then add a spoonful of Flour, Broth, Pepper and Salt; reduce the Sauce and take out the faggot; then put in the Fillets making a *Liaison* with two yolks of Eggs, and a little Cream: Serve without boiling.

Paupiettes

Paupiettes de Cochon de Lait.

Olives of Sucking Pig.

WHEN well boned as the former for *Roulades*, take part of the flesh and chop it with Suet, Bread Crumbs, and Cream; pound all together, and add a spoonful of Brandy, chopped Parsley and Shallots, Mushrooms, Pepper and Salt, mixed with six yolks of Eggs; roll this Farce in the skin, cut into small pieces, and braze it in Broth and a glass of white Wine, with a few slices of peeled Lemon: Serve with what Sauce you think proper.

Cochon de Lait en Timbale.

Sucking Pig in Mould,

CUT off the head and feet, and bone the rest; take out all the meat without cutting the skin, and chop it with Truffles, Ham, and Bacon; marinate this together in Oil, Pepper and Salt, Parsley and Shallots, finely chopped; put the skin in a small Stew-pan, and put the Farce into it with all the seasoning, fasten the skin round, and cover it over with slices of Lard; boil it in Broth, with a pint of white Wine, slices of Onions and Roots, a faggot of Parsley, Shallots, one Clove of Garlick, three of Spices, Thyme and Laurel: When done, serve with *Sauce Espagnole*, which you will find in the Sauce Articles. If you would have it for a cold Dish, season it a little more, and let it cool in the Braze to serve upon a Napkin.—This dish takes its name from the Brazing-pan, being made in the form of a Kettle Drum; also from small Moulds, made in the same form, and bearing the same Name.

Hure de Cochon en Sanglier.

Hog's Head as Wild Boar.

CUT the Head close to the Shoulder, bone the neck part, cut off the chops, part the flesh of the nose as far as the eyes, cut the bone off, and lard the inside with

with Bacon, seasoned with Pepper and Salt, and fine Spices; rub it all over with coarse Salt, and half an ounce of pounded Saltpetre; put it into a Pickling-pan, with half a handful of Juniper Berries, Thyme, Laurel, Basil, Cloves, half a handful of Coriander; cover it and let it remain so about eight days, then tie it well, and wipe it dry; boil it with three pints of red Wine and Water, Onions, Carrots, a large faggot of sweet Herbs, two cloves of Garlick, six Cloves, half a Nutmeg, Thyme, Laurel, and two pound of Hog's Lard; taste the braze when about half done, and add Salt if necessary: When it gives under the finger it is done; let it cool in the Braze, and serve it cold; you may garnish it with Bay Leaves, according to fancy.

Ballon de Cochon.

Pork, in the Form of a Foot-ball.

TAKE a Hog's Head, cut off as the former, and bone it thoroughly; take most of the meat, leaving but little upon the skin, and chop it, seasoned with Pepper and Salt, fine Spices, chopped Shallots and Parsley; divide the lean meat from the Fat; chop also a Tongue, with some Ham, Truffles, and Pistachionuts, and mix these last together; put the skin into a large round stew-pan, lay a down of the lean meat prepared, then a down of fat, then the tongue, and so continue intermixing until it is full: If the Head does not furnish fat enough, use fresh Lard in its stead: take care to put a little seasoning upon every down you lay, fasten it well, and tie it up in a cloth; boil it with a bottle of white Wine, a large faggot of sweet Herbs, Roots and Spices as in the *Hure*; simmer it about eight hours; let it cool to half in its own Braze, then give it what form you please; lay a weight upon it, and serve it whole or sliced,

Usage du Sang de Cochon &c autres.

The use of Hog's Blood, and others.

HOG's is preferable to Calf's and Lamb's, although all serve for the same use: It is used either by itself or for black Puddings, as will be explained hereafter: Poor People may use it with very little expence, by boiling sliced Onions, and mixing them with the Blood for a fry.

Petit Salé.

Pickled Pork.

THE best Hogs for pickling are of about seven or eight months old: Cut the pieces to what bigness you please. For fifteen Pounds of meat, take a pound of pounded Salt, rub it well all over, and lay the pieces very close together. It will be fit for use in about a week, and is very good to boil with all sorts of Porridge; but for this purpose, it should be pretty fresh made, as it will give a better taste to whatever it is used with.

Echinée à la Poivrade.

Chine of Pork Poivrade Sauce.

SALT it about three Days; then roast it, and serve with it *Sauce Poivrade*, as you will find in the *Sauce Articles*. This may be understood for Spare-ribs, or any pieces with just the taste of salt; but a Chine, as cut in England should lay in salt at least a week, and with caution may be kept very fresh much longer.

Le Lard, comment le Faire.

How to make Bacon for Kitchen Use.

LEAVE as little lean as possible; to every ten pound of meat, use a pound of pounded Salt, rubbing it very well all over; put the pieces one upon another, upon boards in the cellar, and a board over, with weights

weights; leave it so about a month, then hang it up to dry: The hardest is the best mostly for larding. It is not to be smoked.

Queuës de Cochon de Plusieurs Façons.

Pig's Tails of different Fashions.

BOIL the Tails in Broth, with a clove of Garlick, Pepper, Salt, Laurel and Thyme; when done very tender, serve with what Sauce you please. You may also broil them with *Sauce Remoulade* in a Sauce Boat; also with stewed Cabbages, or any other Vegetables.

Pieds de Cochon à la St. Menebault.

Pig's Feet brazed and broiled.

CLEAN the feet very well, and cut them in two; put a thin slice of Lard between, and tie the two pieces together; simmer them eight hours with two glasses of white Wine, one of Brandy, some Hog's Lard, fine Spices, a faggot of Parsley, Shallots, a clove of Garlick, two of Spices, Thyme and Laurel; when done, let them cool in the Braze, unite them, and baste with the Fat of it, and Bread Crumbs; broil of a fine Colour, and serve with or without Sauce.

Oreilles & Panache de Cochon de plusieurs Façons.

Pig's Ears of different Fashions.

RUB them a little every morning, for three or four days, with Salt, a few Laurel Leaves, Thyme, Basil, and a few pounded Cloves; then boil them in water alone, or with green or dried peas; make a *Purée* of the Peas, to serve upon the ears, or serve them with *Sauce Robert*. You may also cut them in fillets called *en Menus droits*, and serve them broiled or fried, either with brown Sauce, or white Fricassée.—They are also often served with the feet, as directed in the last receipt.

Boudins de Cochon.

Black Puddings.

TO one pint of blood, put two pounds of Lard, half a pint of Cream, Salt, and fine Spices; boil half Dozen of large Onions in fat Broth, with a faggot of Parsley, Shallots, Thyme, Laurel, Basil, Pepper and Salt, and half a handful of Coriander tied in a linen cloth; when the Onions are very tender, chop them fine, mix them with the Blood, and fill the Guts, but not too full; when well tied put them in boiling water: you will know when they are done, by pricking them with a pin, if the Fat comes out instead of the Blood.

Boudins de Saint Germain.

St. Germain Puddings.

CUT several Onions into dice, and boil them quite tender in the quantity of Hog's Lard you propose to mix with the Blood; season with Salt and fine Spices, and finish as the former.

Boudins Fins.

Fine, delicate Puddings, better than the former.

CHOP eight or ten Onions very fine, and put them into a Stew-pan, with a quarter of a pound of Lard; simmer very slowly till they are quite done; take them off the fire, add half a pint of Cream, a pint of Hog's blood, six yolks of raw Eggs, two pound of Lard cut in small dice, Salt, and fine Spices; mix all well together, and finish as in the former directions.

Boudins Blancs.

White Puddings.

POIL a dozen of Onions in fat Broth, with a faggot of Parsley, Chibol, two Shallots, three Cloves, Thyme, Basil, a little Coriander tied in a bag, Salt and Pepper;

Pepper; boil them till no liquor remains, and make them very fine; boil also a handful of Bread Crumbs in a pint of Milk, until it becomes of the consistence of a soft paste, and mix it with the Onions; pound a quarter of a pound of sweet Almonds, and sift them in a strainer with half a pint of warm Cream; add eight yolks of raw Eggs, half a pound of Lard, cut in small dice, Breasts of roasted Poultry chopped very fine, Salt, and fine Spices; mix all well together, and boil as the former. They require but a short time, and ought to be pricked with a pin to hinder them from bursting. They will be the better for being boiled in Milk.

Boudins Blancs Communs.

Common White Puddings.

BOIL Onions as the preceding, according to what quantity you please; chop them very fine, and mix them with Bread Crumbs soaked in Cream, and sifted in a sieve; add half a pound of Lard cut small, eight raw yolks of Eggs, Salt and Spices; mix it very well, and boil in boiling water.

Boudins de Foyes de Merlans.

Puddings of Whittings Livers.

HAVE about two dozen of Whittings Livers according to their bigness; wash them very clean, and cut them small; give them a fry in Hog's Lard, then let them cool; boil a couple of sliced Onions in three half pints of Cream, with one chopped Shallot, Parsley, half a Laurel Leaf, and a little Basil, until the Cream is reduced to half; then sift in a sieve, and add eight or ten yolks of Eggs, half a pound of Fleece into dice, and the fried Livers, with salt and fine Spices: don't fill the Guts too much for fear they should burst; boil in boiling Water about a quarter of an hour. When you use them broil them in paper cases.

white Puddings.—This may be done with the Livers of any other kind of Fish.

Boudins de Foyes Gras.

Fat Liver Puddings.

TO make eight links of Puddings, chop eight fat Livers very fine; boil six Onions in fat Broth, with a faggot of Parsley, Chibol, half a clove of Garlick, two of Spices, Thyme, Laurel, Basil, and a little Coriander, tied up in a Bag; when thoroughly done, take out the faggot, and chop the Onions very fine; add half a pound of Lard cut into dice, half a pint of Cream, three half pints of Hog's Blood, Salt, and fine Spices; mix all well together, put it over the Fire, just to warm it, stirring it continually for fear the Blood should stick to the Bottom; when it comes to a proper consistence, finish as all former directions.

Boudins d'Excrevisses.

Craw-fish Puddings.

BOIL half an Hundred of Craw-fish for about a Quarter of an Hour, then pick the Tails, which you cut into small Dice; pound the Shells and Spawn, and simmer them in Butter for about an Hour; then strain them in a Stamme, as to make Craw-fish Butter; boil the Tails with the White of Fowls roasted, and finely chopped, Bread Crumbs soaked in Cream, eight raw Yolks of Eggs, a few Onions roasted, two fat Livers cut small, half a Pound of Flee also cut small, and the Craw-fish Butter; add two or three Spoonfuls of good Cullis, Salt, and fine Spices, and finish as the fat Liver Puddings.

Boudins de Faisand.

Pheasant Puddings.

MINCE the Meat of a roasted Pheasant very fine, chop the Bones small, and soak them about three Hours in a Pint of Cream; boil half a Dozen Onions in

in fat Broth, with a faggot of Parsley, green Shallots, one clove of Garlick, two Cloves, Thyme, Laurel, Pepper and Salt; let it boil till the Liquid is quite reduced to a thick consistence; chop the Onions very fine, and mix them with the Meat, adding Bread Crumbs soaked in Cream and sifted, and the Cream wherein you soaked the Bones; add eight Yolks of raw Eggs, three quarters of a pound of Lard cut small, Salt, and fine Spices: When mixed well, finish as all the former.

Boudins de Lapins.

Rabbit Puddings.

ROAST a good large Rabbit, or two small ones, till three Parts done; chop all the Meat very fine, with the Liver, and soak the Bones as in the last directions; finish them in the same manner.—Puddings may be made of all sorts of Poultry or Game.

Cervelats Fumés.

Large smoaked Sausages.

ACCORDING to the quantity desired, chop fresh Pork, as for common Sausages; season it with fine Spices, and use the largest Guts; fill them very full, and hang them in the Chimney about three Days, or more if you please; boil them in Broth, with a little Salt, Parsley, Shallots, a Clove of Garlick, Thyme, and Laurel; let them boil slowly about three Hours: Serve them cold.

N. B. Wood Fire is best for all smoaked Meat, and all sorts of *Cervelats* are best that come from Germany; they are made equally of any kind of Meat, much in the same manner as what the French call *Mortadelles*, and what are commonly called in England Bologna Sausages, or Methworth.

Cervelats

Cervelats de Plusieurs Façons.

Smoaked Sausages of different Sorts.

IF you would have them with Truffles, observe the same method as the former, only adding chopped Truffles, first fried in Lard, with Shallots or Onions also fried; mix all well together, and finish as the preceding.

Saucisses de Cochon.

Common Pork Sausages.

TAKE fresh Hog's Meat, (more fat than lean) chop it well together, and season with Salt and fine spices; do not fill the Guts too full; broil on a slow fire.

Saucisses en Crepinettes.

Sausages in Cowl.

THIS is the same sort of Meat, wrapped in Veal Cowl, which you do to what bigness you please, and broil slowly. It is equally good, and takes less time in broiling. It may also be broiled or fried without being wrapped in any thing, but only rolled out to what length and bigness you please.

Saucisses de Veau en Crepinettes.

Veal Sausages in Cowl.

TAKE of Fillet of Veal, according to what quantity of Sausages you would make, and chop it very fine; take also as much Beef Marrow cut in small pieces, and mix it very well with the Veal, seasoning according to taste; broil in Veal or Pork Cowl as the above. These may be varied to any taste, the same as Pork or any others.

Saucisses

Saucisses de Plusieurs Façons.

Sausages of different Sorts.

OF whatever taste you would make your Sausages, always have full as much, or more fat than lean Meat. If you would give them the taste of Garlic, scald it some time before you chop it to mix with the Meat.—Parsley must be managed the same way; and Onions must be fried till almost done before mixing; taking care that the flavour is not too strong of any of them.—You may also use Truffles chopped very fine and mixed with the Meat; such as have been used before for any other purpose, either boiled, or in pie, may serve again for this.

Saucisses de Champagne.

Sausages with Champaign Wine.

CHOP lean Pork Meat rather coarsly, cut the Fat into dice, and season with Salt and fine Spices; then add a pint of Champaign Wine, mix it well with the Meat, and let it marinate about ten or twelve hours; then drain your Wine, and make your Sausages as before; hang them in the chimney for two days, and boil as in all other directions.

Timbale de Boudin.

Pudding in Moulds.

SLICE seven or eight middling Onions, and fry them in Lard over a slow fire, until they are quite done; take them off the fire, and add chopped Shallots, Parsley, Salt and fine Spices, eight raw Yolks of Eggs, a pound of Lard, and three half pints of Hog's Blood; mix all well together; garnish the bottom of your Mould, or Stew-pan, with thin slices of Bacon, and upon this a bit of Cowl, as large as the Pan; fasten it at top, and bake it in the oven of a middling heat.

when you judge it to be done enough, turn it over gently upon the Dish; take off the Bacon, wipe the Fat, and pour over it a Cullis Sauce, with Pepper and Salt.

Saucisses à la Mariniere.

Saufages, the Sailor's Fashion.

FRY a dozen of small Onions in Butter, with a faggot of Parsley, Shallots, a clove of Garlick, Thyme, Laurel, Basil, and two Cloves; simmer slowly until the Onions are done; take out the faggot, add a little Flour and a pint of red Wine; make it boil, and put in it what quantity of Saufages you please; reduce to the consistence of a Sauce. A little before serving, skim the Fat clean off, add a pounded Anchovy, a few small Capers, and a drop of Vinegar; garnish the Dish with fried Bread.

Saucisses à la Saint Cloud.

Saufages, Saint Cloud Fashion.

PUT as many Saufages into a Stew-pan as you think proper, with two glasses of white wine, and one or two spoonfuls of Oil; simmer them slowly; when done, drain the Saufages, skim the Fat, add a little Cullis, and reduce to the consistence of a Sauce: Serve upon the Saufages.

Saucisses à la Sainte Menebault.

Broiled Saufages.

FRY half a dozen sliced Onions in Butter; when done let them cool, and add two chopped Anchovies, Pepper, a little pounded Anniseed, and rasped Lard; mix all well together to make a Farce; boil the Saufages about a quarter of an hour, with a glass of white Wine and Broth, then peel the Guts off, and garnish them round with the Forced-meat, and tie them up in bits of Cowl; dip them in melted Butter,
M and

and strew them with Bread Crumbs; put them into the oven for about half an hour to take a good colour, and to bake the Cowl: Serve upon a Cullis Sauce with a Lemon Squeeze.

Saucisses aux Fines Herbes.

Sausages with sweet Herbs.

GARNISH a Stew-pan with a few slices of Fillet of Veal and Ham, and soak them about half an hour; then put in your Sausages, with two cloves of Garlick, a faggot of Parsley, green Shallots, a little sprig of Fennel, Thyme, Laurel, two Cloves, chopped Mushrooms and Shallots; add a glass of white Wine, and boil on a slow fire about half an hour; take out the Garlick and faggot, and add a little Cullis; skim the Fat very clean, sift the Sauce in a sieve, season it with Pepper and Salt, add a Lemon Squeeze, and serve upon the Sausages.

Saucisses au Gratin.

Sausages au Gratin, viz. Catching to the Dish.

BOIL short thick Sausages in a little white Wine, with two Cloves, Thyme, Laurel, one Onion sliced, and one clove of Garlick; when done, peel the Guts off, and dip them in Butter mixed with Mustard, then roll them in rasped Parmesan Cheese; have as many bits of fried Bread as Sausages, and as long; garnish the bottom of the Dish you intend to serve with a little Cullis and Bread Crumbs; put it on ashes fire, and mix a little Parmesan with it; then lay in a bit of the fried Bread and a Sausage, and so on till you have done; leave it on the fire until it forms a Gratin; colour the top of the Sausages with the salamander, and serve upon them a good clear Cullis.

Saucisses

Saucisses en Ragout ou Purée.

Saufages as Ragout, or with any Sorts of Porridge.

PORK and Veal Sauages may be dressed in many different ways. Being boiled with a glass of Wine and Broth, and a faggot of sweet Herbs, you may serve them with what Sauce you think proper; with stewed Turneps, Cabbages, or any other sorts of Garden Greens; also with Peas or Lentil Porridge. You may braise them with Truffles, putting a glass of white Wine into a small Brazing-pan, then sliced Truffles, then Sauages, and so on; cover it over with thin slices of Lard, stop the Pan very close, and simmer on a very slow fire: When done, add a little Cullis and Consommee, give it a boil to skim the Fat, and serve upon the Sauages and Truffles. The last is called *à l'Estoufade*; viz. Stified. — The same of any other Dishes after the same manner.

Andouilles de Cochon.

Pork Chitterlings, or large Sauages.

ACCORDING to the length and bigness you would have them, cut the large Guts in proportion, and when they are very clean, marinate them five or six hours in a glass of white Wine, two cloves of Garlick, Thyme, Laurel, and Basil; then cut fresh Pork and some of the Lard and Fat Guts into Fillets; mix all together, seasoned with a little pounded Anniseed, Salt, and fine Spices, and fill the Guts; (not too full, for fear they should burst;) when well tied at both ends, put them in a vessel just of their length, and boil them with half Water and Milk, Salt and Pepper, a-faggot of Parsley, green Shallots, a clove of Garlick, three Spice Cloves, Thyme, Lati-rel, Basil, and a little of the Lard; when done, let them cool in their Broth, and wipe them well before you broil them. You may also hang them to smoke, and they will keep a long time.

Andouilles de Bœuf.

Beef Chitterlings.

TAKE Beef's Guts well cleaned as the former, and soak them in the same manner; cut into Fillets Beef Palates and Tripes, both first boiled till three parts done; also cut into small pieces, Cow's Udder and Pickled Pork; mix all these together, adding sliced Onions first fried in Lard or Butter, three or four raw Yolks of Eggs, Salt, and fine Spices; then fill the Guts, and boil them about half an hour in fat Broth, with half a pint of white Wine, a faggot as the former, Thyme, Laurel, Basil, sliced Carrots and Parsneps; let them cool in their Liquor. Instead of the Beef's Palates, you may use the Tongue.

Andouilles de Veau.

Veal Chitterlings.

SCALD a Calf's Chaudron and some Udder about a quarter of an hour, and then cut them into Fillets with a pound of Pickled Pork; mix all together, and add a few chopped Shallots, Salt, fine Spices, three or four spoonfuls of good Cream, and four Yolks of Eggs; finish these as all the former.

Andouilles de Rouen.

Chitterlings in the Rouen Fashion.

TAKE a Calf's or Lamb's Chaudron, and some Pork Flee, and cut them into small pieces; season them with a little pounded Anniseed, Salt, and fine Spices; boil them in Milk and fat Broth, with a faggot of sweet Herbs, and a few sliced Onions; let them cool in the Liquor in which they are boiled.

Andouilles

Andouilles à l'Angloise.

Chitterling English Fashion.

FRY sliced Onions in Butter till they are half done; cut Calves Ears and Lambs Chaudrons, first boiled, into small bits; cut also some Pickled Pork, fresh Lard, and Breast of Fowl, and mix all together with the Onions, adding a few chopped Shallots, a little Parsley, Salt, and fine Spices; boil them in fat Broth, with half a pint of white Wine, Thyme, Laurel, Basil, Salt, and a faggot; finish as all the former.

Andouilles de Gibier.

Chitterlings made of Game.

TAKE all the Flesh of a good kept Rabbit, a Calf's Chaudron, fresh Lard, and sliced Onions half fried in Lard or Butter; mix all together, adding Salt and fine Spices, chopped Shallots, Nutmeg, and Powder of Basil; finish them as all the rest. When you want to use them, dip them in the Fat of their boiling, and roll them in Bread Crumbs to broil.—You may make the same with any sorts of Game.

Andouilles à la Béchamel.

White Chitterlings.

POAK a slice of Ham over a slow fire, about a quarter of an hour, with a clove of Garlick, Parsley, green Shallots, Thyme, a Bay Leaf, Basil, and a bit of Butter; add half a pint of Milk; reduce it, by boiling, to half; then sift it in a sieve, and put to it a handful of Bread Crumbs; simmer it till it becomes quite thick: Cut a Calf's Chaudron into small Fillets, with a piece of fresh Pork, and some of the Lard; add six Yolks of raw Eggs, Salt, and fine Spices; boil them in half Milk and Water, with a faggot, Salt, and Pepper; and dress them as all others.

Andouilles de Poisson.

Chitterlings of Fish.

TAKE an Eel's Skin instead of Guts, use what sort of Fish you please, and cut off all the Flesh; pound the Bones, and boil them in red Wine, with two sliced Onions, a clove of Garlick, Parsley, green Shallots, Thyme, and Laurel, until it is reduced to half; sift it in a sieve, and mix the Fish-meat with it, cut in dice; add six or eight Yolks of raw Eggs, Salt, and Spices; cut the Skin of an Eel into lengths of five or six inches, and fill them as you do Guts; boil them in Broth and red Wine, with a faggot of sweet Herbs, Salt, and Pepper: Let them cool in their Liquor; and serve them broiled.

Andouilles à la Flamande.

Chitterlings Flemish Fashion.

TAKE Chitterlings of Veal or Pork, and boil them with Savoy cut in quarters (first scalded and tied) in good Broth, with a faggot of Parsley, green Shallots, a clove of Garlick, Thyme and Laurel, two Cloves, a little Nutmeg, Pepper and Salt; when done, drain the Chitterlings and Cabbages; put them upon the Dish you intend to use, and serve upon them a good Cullis Sauce, rather thick.

Andouillettes de Veau au Parmesan.

Small Chitterlings with Parmesan Cheese.

CHOP some Fillet of Veal coarsly, cut as much Hog's Lard into dice, and mix them together; add chopped Parsley, green Shallots, Pepper, Salt, and five Yolks of raw Eggs; roll up this Forced-meat in thin slices of Veal, tie them fast with packthread, and put them into a Stew-pan with thin slices of Bacon, and a glass of white Wine; when you judge they are done enough, untie them, and sift the Sauce in a sieve.

sieve; add a little Cullis to make a Liaison, and reduce it till it becomes pretty thick; put half of it in the Dish you intend to use, with rasped Parmesan, then the Chitterlings upon these, and some more Parmesan over them; and baste them with the remainder of the Sauce; simmer some time over a slow fire, and colour the upper part with a Salamander or a Braizing-pan cover: Serve with a short Sauce.

Saucissons de Sanglier.

A thick short Sausage made of Wild Boar Meat.

ACCORDING to the quantity you would make, take the Ingredients in the following proportion; to one pound of Meat add half a pound of Hog's Lard, one ounce of Salt, and a few Spices, adding a little Saltpetre to redden the Meat; put all together in a Tureen, with a little Muskado Wine; let it marinate about four-and-twenty hours, then fill the Guts, and let them soak in a little Wine, with Salt, Shallots, Thyme, and Laurel; after soaking, hang them in the chimney, until they are quite dry. When you use them, you may braze them about an hour; though most people eat them as smoaked, and always cold.

Saucissons au Brodequin.

Sausages racktied, viz. Made square between Boards.

TAKE four small Boards, a foot long, and three inches broad, by which you may form your Sausages; chop about three pounds of fresh Pork with a great deal of fat Meat, the Flesh of a long-kept Partridge, a pound of Leg of Mutton, a pound of Hog's Lard cut in dice, a quarter of a pound of Pistachio-Nuts, half a pound of Truffles cut in dice, five raw Eggs, Salt, and fine Spices; mix all well together, and put them into a Cowl, which fasten between the four Boards; boil it with white Wine and Broth, Salt and Pepper, a faggot of sweet Herbs, three Cloves,

one of Garlick, green Shallots, Thyme, Laurel, and Basil; let it cool in the Liquor, to eat cold.

Façon de faire les Jambons.

The Method of making Hams.

ACCORDING to the quantity of Hams you have to make, prepare a Brine, more or less, after this manner; put into a Tub all sorts of sweet Herbs, such as Marjoram, Winter Savory, Balm, Thyme, Laurel, Basil, Juniper Berries, a good deal of Salt, and Saltpetre, with a liquid of half Lees of Wine and half Water: Let all these Herbs infuse for two days, then squeeze them well, and sift the Brine clear; then put in the Hams to soak for about a fortnight; after which time drain them, and hang them to dry.—If you would keep them long, rub them for some time with Lees of Wine and Vinegar, and strew them with Ashes.

Jambon de Mayence.

Westphalia Hams.

WHEN they are pretty fresh, boil them to half without soaking; then take up the Skin, and roll them in Paper, first buttered; finish with roasting, basting now and then with a little Brandy. They eat very good either hot or cold.—Any kind of Hams may be dressed the same way.

Jambon en Gelée.

Ham in Jelly.

SOAK the Ham, so that it may be pretty fresh, and boil it in Water, with Laurel, Thyme, and Basil; when half done, put it into a Brazing-pan much of its own bigness, upon slices of Veal Fillet, and a Knuckle of Veal at top; boil it in two Bottles of white Wine and Broth, with two Lemons sliced and peeled, a large faggot of Parsley, green Shallots, a clove of Garlick, six of Spices, Thyme, and Laurel; reduce the Broth until

until it is fit to make a Jelly, skim it well and sift it ;
 let it cool, and serve it with the Ham.—This Jelly
 should be clarified with Whites of Eggs, as most
 others are done, otherwise it will look thick and dis-
 agreeable.

Jambon au Naturel.

Ham dressed the common Way.

IF long kept, soak it some time ; if fresh, you need
 not ; pare it round and underneath, taking care no
 rusty part is left ; tie it up with packthread, put it in
 a Brazing-pan much of its own bigness, with Water,
 a Taggots, a few Cloves, Thyme, and Laurel Leaves ;
 boil on a slow fire about five hours, then add a glass
 of Brandy, and a pint of red Wine ; finish boiling in
 the same manner. If to serve hot, take up the Skin,
 and strew it over with Bread Crumbs, a little Parsley
 finely chopped, and a few bits of Butter ; give it co-
 lour in the oven, or with a salamander. If to keep
 cold, it will be better to leave the Skin on.

Jambon Rôti.

Roasted Ham.

PREPARE the Ham as for boiling ; but as it should be
 much fresher for roasting, so it must soak longer if
 old ; soak it four-and-twenty hours with a bottle of white
 Wine, and baste it with the Wine while roasting :
 When done, you may finish it as the former ; and
 having skimmed the Dripping with which it was basted,
 reduce it to the Consistence of a Sauce, and serve it
 with the Ham.

Jambon à la Braise.

Brazed Ham.

SOAK a Ham according to your judgment in regard
 to its saltness ; pare it as the former, and put it
 into a Brazing-pan of its own bigness, with Broth, a
 large

large faggot, two cloves of Garlick, fix of Spices, four Bay Leaves, Thyme, Laurel, a few sliced Onions, Carrots, and Parsneps, but no Salt; when half done add a glass of Brandy, and a pint of Wine; braise slowly, and when finished take up the Skin: Serve with what stewed Greens you think proper, or with a relishing Sauce.

Rôties de Jambon.

Toasted Bread and Ham with Eggs.

TOAST bits of Bread of what bigness your pleasure; fry them in Butter of a good colour; take as many slices of Ham, and soak them over a slow fire in Butter till they are done, turning them often; then lay them upon the Bread; put a little Cullis into the same Stewpan, give it a boiling, skim the Fat clear off, and add a little Broth and Vinegar; boil a moment, and serve upon the Toast.—The Ham is prepared the same, if you would serve it with poached Eggs, or any sort of stewed Greens.

Filets de Porc Frais.

Fresh Pork Fillets.

TAKE the small Fillets found in the inside of the Loins, which are called *Filets Mignons*, viz. *Favonrite*; cut them into small bits, beat them flat with the handle of a knife, and marinate them about an hour in a little Oil, with chopped Parsley, green Shallots, Mushrooms, Pepper, and Salt; make the Herbs stick to them as much as possible, and strew them over with Bread Crumbs; broil them over a slow fire, and baste with Oil or Butter; serve under, a clear Sauce of Veal Gravy, with a little Verjuice, or a Lemon Squeeze; or with any other Sauce.

Cotelettes

Cotelettes de Porc Frais.

Fresh Pork Stakes.

CUT a Neck of Pork which has been kept some time, and pare the Stakes properly; you may dress them in the same manner, in every respect, as Veal Cutlets, and in as many different ways; serving them with any sorts of stewed Greens or Sauces.

Langues Fourées de Porc.

Porker's Tongues stuffed.

TAKE what quantity of Tongues you think proper, cut the Roots off, and scald them just enough to peel; then salt them with common Salt and Saltpetre, and put them close in a Pan with chopped Parsley, Shallots, Thyme, Laurel, Basil, Coriander, Juniper Berries, a small quantity of each; lay a weight upon them to press them tight, cover the Salting-pan close, and let them remain in a cool place for about ten days; then take the Tongues out of the Seasoning, stuff them into Hog's Guts or Beef's, tie them up close, and hang them in the chimney to dry: When you want to use them, boil them in half Water and Wine, with a faggot of sweet Herbs, a few Cloves, and sliced Onions: Let them cool in their Liquor.

N. B. The Coal Fire will not give that flavour to any of those dried Sausages or *Cervelats*, &c. &c. as those have which are imported from Germany or Italy; but whoever would make a trial here in any out-house with Saw-dust and sweet Herbs dried, will come very near to them.——The Juniper-tree is much used abroad for this purpose.

De L'AIGNEAU.

Of L A M B.

LAMB in England is good in all seasons, and of great resource in Cookery, as every part of it may be used in many different ways, where variety of dishes are required. It ought to be fat and very white. The Fore-quarter is of more use than the Hind one in the number of dishes.

Tête d'Aigneau à la Pluche verte.

Lamb's Head with a pale Green Sauce.

CUT the Chops of one or two Lamb's Heads to the Eyes; scald them in hot Water, and give them a boil in a second; then put them into a Stew-pan upon thin slices of Lard, a little Broth and white Wine, a faggot of sweet Herbs, a clove of Garlick, Salt, and whole Pepper; when boiled enough, sift the Broth, and reduce it to the consistence of a Sauce, adding a little Butter rolled in Flour, and a middling quantity of Parsley chopped fine: Make a Liaison, and serve upon the Heads.

*Tête d'Aigneau à la * Mordienne.*

Lamb's Head, à la Mordienne.

PREPARE one or two Lamb's Heads as the preceding; scald them well, then put them into a Stew-pan much of their own bigness, upon thin slices of Lard, with half a Lemon, sliced and peeled, and Broth; simmer on a slow fire, and make a Sauce after this manner: Simmer a slice of Ham, with two spoonfuls of Oil, a faggot of Parsley, green Shallots, one clove of Garlick, a little Basil, two Cloves, chopped Mush-

* The Name of the Inventor.

rooms, Consommee, and a glass of white Wine; reduce to the consistence of a Sauce; take out the faggot, sift and skim the Sauce, and serve upon the Head.

Tête d'Aigneau de plusieurs Façons.

Lamb's Head in different Manners.

ALWAYS scald the Heads very clean first; then boil them in Broth, with Verjuice-Grapes, if in season, or Lemon Slices, Salt, and Pepper, a faggot of sweet Herbs, two Cloves, Thyme, and Laurel; when done, open the Brains, and serve with a Sauce made with one or two spoonfuls of Verjuice, or Lemon in proportion, a little Cullis, chopped Parsley, a bit of Butter and Flour, Pepper and Salt, and a little Nutmeg: Make a Liaison and serve upon the Heads. You may also serve them with a Spanish or Italian Sauce, Truffles, or Mushrooms; (which you will find in Sauce Articles) or with any other you think proper.

Tête d'Aigneau au Pontife.

Lamb's Head, Pontiff Sauce.

CHOP some Mushrooms, and cut some fat Livers into dice; put these into a Stew-pan with a little Cullis, a glass of white Wine, a faggot of sweet Herbs, one chopped Shallot, a very little Basil, Pepper and Salt, and a bit of Butter; when this is done, take one or two Heads three parts boiled; cut the tongues into dice, which mix with the Sauce; take out the Brains, and instead thereof, put in the before-mentioned Ragout, which you cover over with the Brains; slash the Heads, and baste them over with a little of the Sauce, Bread Crumbs, and melted Butter; give them colour in the oven, or with a salamander, and serve under them a Sauce *au Pontife*, which you will find in Sauce Articles.

Tête

Tête d'Aigneau à la Condé.

Lamb's Head Condé Fashion.

BRAZE one or two Heads in a white Braze, and serve with a Sauce made with Verjuice, two Yolks of Eggs, scalded Parsley chopped, coarse Pepper, pat of Butter, a little Cullis, Salt, and Nutmeg; make a Liaison without boiling, and serve upon the Brains.

Issu d'Aigneau de plusieurs Façons.

Lamb's Head, with all its Appurtenances, in different Manners.

ISSU is the Head, Heart, Liver, and Chitterling which must be all very well scalded in boiling Water several times; then boiled all together in Broth or Water, with a few slices of Lard, Pepper, and Salt, a faggot of sweet Herbs, one clove of Garlick, and two of Spices; you may also add bits of Pickled Pork: When done, put the Head in the middle, and all the rest round, cut into pieces, with the Pickled Pork; serve with what Sauce you please. — You may also serve this in a plain way, with only sharp Sauce in a boat, made with a few chopped Shallots, sliced Onions, Pepper and Salt, a little Broth, and white Vinegar; infuse this about an hour or two; warm it and sift it. — It may also be dressed as a Chickens Fricassée.

Epaule d'Aigneau à la Dauphine.

Shoulder of Lamb Dauphin Fashion.

BONE one or two Shoulders of Lamb, all to the Handle-bone; chop some Truffles or Mushrooms and fat Livers, which mix together with scraped Lard, Pepper and Salt, Parsley, Shallots, and two Yolks of Eggs; roll this Farce in the Shoulders, and broil them in a Pan much of their own bigness, with a little Broth, a few slices of Lard, a glass of Wine, a fa

ot of sweet Herbs, Pepper and Salt; when done,
erve upon stewed Spinach, or any other sorts of
arden Greens.

Epaule d'Aigneau à la Voisine.

Shoulder of Lamb Neighbour Fashion.

PREPARE one or two Shoulders of Lamb as the
former, fill them with Forced-meat of roasted
owls, Bread Crumbs soaked in Cream, Calf's Udder,
epper and Salt, chopped Parsley, Chibol, (or green
hallots, which are much the same) mixed with Yolks
f Eggs; roll them round and fasten them very well,
hinder the Farce from getting out; lard all the up-
er parts with middling larding bits, and boil them in
ood Broth with a faggot; when done, sift the Sauce
a lawn sieve, and reduce it to a Glaze, to put over
e upper part with a light brush: Serve with what
auce you please.

Quartier d'Aigneau en Crepine.

Quarter of Lamb in Cowl.

ONE a Fore-quarter of Lamb without cutting the
Skin, and make a Farce after this manner: Cut
ree middling Onions into dice, and fry them in
ard; when almost done, add a few chopped Shallots,
owder of Basil, Parsley, Salt, and fine Spices a small
quantity, four Yolks of Eggs, two spoonfuls of Cream,
ed half a pint of Lamb's Blood; simmer over the
e without boiling until it becomes pretty thick; put
is preparation into the Lamb, roll it up in Cowl,
ed roast it, basting with Butter, or a thin Batter and
read Crumbs; give it colour in the oven, and serve
der it a Sauce *au Canard*, which you will find in
auce Articles.

Rot

Rot de Bif d'Aigneau au Monarque.

(For *Rot de Bif d'Aigneau*, see the Explanation in the Direction for Mutton.)

IT is to be cut the same way, although unusual in England; I shall follow the Author's direction as near as possible, as it may be done in all families though at present confined to few.

Cut Truffles, Pickled Pork, and fat Livers in slices, adding sliced Onions, and Fillets of Anchovies seasoned with Pepper, Salt, and Nutmeg; take off the Skin of the Lamb cleanly; scarify the Flesh under in several places, and put the first preparation into it properly diversified, and then cover it all over with Farce made of six hard Yolks of Eggs, chopped Shallots, Parsley, and scraped Lard; draw the Skin over, and fasten it well; boil it in Broth, with a faggot of sweet Herbs, a few Shallots, a clove of Garlic, two or three of Spices, Pepper and Salt, with a bottle of white Wine, and a few slices of Bacon. When done, take out the Lard and faggot, ice the upper part with a Glaze made of Veal Cullis, such as for Fricandeaux, and sift part of the Sauce; add a little Cullis to make a Liaison; reduce it pretty thick and serve under the Meat.

Quartier d'Aigneau aux Fines Herbes.

Quarter of Lamb with sweet Herbs.

ROLL a bit of Butter in Flour, and boil it a moment with a few Bread Crumbs, chopped Parsley, Shallots, a little green Thyme, Salt and Pepper, a glass of white Wine, and Broth in proportion; the Lamb being roasted, take up the Shoulder, and pour this Sauce between, in the same manner as many people do with Seville Oranges, and Pepper and Salt.

Quartier

Quartier d'Aigneau à la Reine.

Quarter of Lamb with white Sauce.

TAKE a Fore-quarter of Lamb, roast the Shoulder, and cut the Neck and Breast into Cutlets, which lard with Truffles, and give a few turns in a Stew-pan with good fresh Lard, chopped Shallots, Pepper and Salt; garnish them with Bread Crumbs, and broil slowly, basting now and then with Lard or Butter: Make a *Sauce à la Reine*; mince the Shoulder and mix it with the Sauce, pour it into the Dish, and place the Cutlets upon it, or round it, as you please.

Quartier d'Aigneau en Saucissons.

Quarter of Lamb as thick Sausages or Chitterlings.

BONE a Leg of Lamb, and cut above half the Meat out, which simmer in Butter a little while; mince it with Calf's Udder, scraped Lard, Bread Crumbs soaked in Cream, chopped Parsley, green Shallots, a few Truffles, or Mushrooms, Salt, and fine Spices; put this Farce into the remainder of the Leg, and roll it up like a short thick Sausage; tie it up in a Linen Cloth very tight; boil it in Broth, with half a pint of white Wine, a faggot, and a few Onions and Carrots sliced: When done, serve with what Sauce you please, or with any sorts of stewed Greens, or green Peas, Asparagus, &c.

Carré d'Aigneau à la Belle-vüe.

Neck of Lamb, well-looking, agreeable, from the Sauce.

PREPARE two Necks of Lamb handsomely, scarify the Fillets, and fill them up with chopped Truffles, pickled Cucumbers, bits of Carrots, Beet-roots, &c. seasoned with Pepper and Salt, fine Spices, and a little Powder of Basil; press the Ribs of the Necks close to each other, and cover them over with slices of
 N Fillet

Fillet of Veal; tie them up in a fine Linen Cloth, and put them into a Brazing-pan much of their own bigness, with a little Cullis, a glass of white Wine, a faggot of green Shallots, and half a clove of Garlick; simmer over a very slow fire about four or five hours; then take off the Cloth and Veal, skim and sift the Sauce, reduce it to a good consistence to serve upon the Meat. You may add a Lemon Squeeze, if the Wine does not make it relishing enough; or serve with the Sauce, *à la Belle-vüe*. See Sauces.

*Cotelettes d'Aigneau à la * Provençale.*

Lamb Stakes, Provence Fashion.

CUT a Neck or Loin of Lamb into Stakes, pare them, and marinate them in good Oil, Powder of Basil, chopped Mushrooms, Parsley, Chibol, Pepper and Salt; then roll them in Bread Crumbs, to broil of a fine colour: Serve upon a Sauce made after the following manner: Put a glass of white Wine into a Saucepan, with as much good Cullis, a bit of Butter rolled in Flour, a few fine Crumbs of Bread, chopped Shallots, Parsley, Chibol, Pepper and Salt; reduce to a Sauce consistence, and when ready to serve, add a few bits of Orange, and a relishing quantity of the Juice.

* See different Dishes under this Appellation.

Cotelettes d'Aigneau en Bigarure.

Lamb Stakes diversified.

PREPARE the Stakes as the last, and the longer they have been kept the better; marinate half of them in melted Lard, chopped Parsley, Chibol, Pepper and Salt, and roll these in Bread Crumbs; the other Stakes must only be dipped in melted Lard; broil them together, and serve them intermixed, with what Sauce you please in a Boat. These Stakes are also served

with the Shoulder, first roasted, and then minced, being assisted by a Sauce prepared with a few bits of Ham, a middling quantity of Butter, chopped Parsley, a couple of Shallots, two Cloves, and one Laurel Leaf; let these catch a little on the fire, then add a proper quantity of good Cullis and Broth, Pepper and Salt; boil slowly, and reduce the Liquid pretty much, then add about half a pint of Cream; boil a moment to thicken it, and sift it through a sieve; put the minced Meat to warm together without boiling: Serve that in the middle of the Dish, and place the Stakes round, intermixed with fried Bread.

Queûs d'Aigneau au Soleil.

Lamb's Rumps fried, (*au Soleil*) viz. of a bright Colour.

BOIL the Rumps in Broth, with a glass of Wine, Pepper and Salt, a faggot of sweet Herbs, green shallots, three Cloves, Thyme, and Laurel; when done, let them drain, and make a light Batter, with flour, a spoonful of Oil, Salt, and white Wine; fry them of a good Colour, and serve with fried Parsley. You may also serve them with any Sauce you please; when braized in the above manner, a relishing Sauce is best.

Du Chevreau ou Cabrit.

Of Kid.

KID is good eating when it is but three or four months old, because then its Flesh is delicate and tender; but it is not used after it has done sucking. To be good, it ought to be fat and white. It is dressed in the same manner as Lamb.

Des Grosses Entrées, en Terrine & autres.

Of large, First-course Dishes, Tureens,
and others.

Ouille de differentes Façons.

Olio, or Tureen in different Manners.

BOIL in a Broth-pot, a Fowl, a Partridge, a small Leg of Mutton, five or six pounds of large slices of Beef, and a Knuckle of Veal; soak all these together without Broth for some time, turning the Meat to give it a brown colour as for Gravies; then add small Broth or boiling Water, and let it boil slowly about six or seven hours; when it has boiled about an hour, add all sorts of Roots, as done in Soup Broth, and a *Minionette*, as directed in Meagre Broth (pag. 12.) This Broth ought to be of a fine brown clear colour. It serves for all sorts of Tureens, which are only distinguished by the different sorts of Roots or Greens with which they are served; and also for Craw-fish, or Rice. Simmer Crusts or toasted Bread a long while with some of this Broth, then put it into the Tureen and garnish it with any sorts of Garden Stuff.—All kinds of Soups may be served in Tureens, with or without Meat.

Garbure.

A Tureen with different Sorts of Meat.

TAKE a good bit of Ham, slices of Lard and Beef with two Legs of a Goose; let the Meat catch a little, until it has taken colour; then add Broth, three or four Onions, Carrots, Celery, and a green Cabbage first scalded in boiling Water; boil it on a slow fire till the Meat is done; garnish the bottom of your Dish with

with slices of Bread, and soak it with some of the
 Broth until it catches; put upon it the Ham and
 the Legs of the Goose; add Broth sufficient only to
 keep it of a thick substance.

Terrine à la Flamande.

Tureen Flemish Fashion.

SCALD half a dozen of Turkey Pinions, four Sheeps
 Rumps, and half a pound or more of Pickled
 Pork; then tie up each sort together: Scald also a
 good Savoy cut in quarters and tied; put all together
 into a Pan with good Broth, a faggot of sweet Herbs,
 Parsley, green Shallots, three Cloves, Pepper and
 Salt; boil slowly; when done, drain the Meat, put it
 in the Tureen, and serve a good Cullis Sauce with it.

Terrine à l'Angloise.

Tureen English Fashion.

MAKE a good Lentil Cullis, as directed in Cullis
 Articles, and boil a quarter of a pound of Rice
 in good Broth; take Sheeps or Beeves Rumps, and
 bits of Pickled Pork, well brazed and cut in pieces,
 with two or three Pigeons cut in quarters; put in the
 bottom of your Tureen some of the Rice, then part
 of the Meat, then Lentil Cullis, and so continue; the
 last to be Lentils; fry some Bread Crumbs, and gar-
 nish the Top therewith; put it into a soaking oven
 for half an hour.—You may use any sorts of brazed
 Meat in the same manner.

Terrine de ce que l'on veut.

Tureen of what you please.

TAKE any sorts of Butcher's Meat, such as Tongues,
 Beeves Rumps, Brisket, Sheeps Rumps, or pieces
 of Neck and Leg; braze all these with slices of Lard,
 a faggot of sweet Herbs, one clove of Garlick, three
 of Spices, Thyme, Laurel, Pepper and Salt, and a
 little

little Broth : When the Meat is done, wipe the Fat off, dress it in the Tureen with what Ragout you please, or Cullis Sauce, or any other : If you would use the Broth of the Meat, take care not to put in too much Salt ; skim the Fat, sift it, and add a little Cullis.

Terrine de Bécasses.

Tureen of Woodcocks.

GARNISH a Stew-pan with slices of Fillet of Veal, and Ham ; truss the Woodcocks whole, and give them a few turns in Butter, then put them along with the Veal and Ham, covered over with thin slices of Bacon ; add Broth, half a pint of white Wine, Pepper and Salt, two Onions and other Roots sliced, and a faggot of sweet Herbs ; when done, put them in the Tureen, free from Fat : Serve upon them a good Ragout of Sweet-breads, fat Livers, Mushrooms, &c. which you will find in the Ragout Articles.

Terrine de Perdrix.

Tureen of Partridges.

A Partridge Tureen may be differently prepared ; with Cabbages, Lentil Cullis, or Sweet-bread Ragout like the last. Take what quantity of Partridges you please, truss them as for boiling, and lard the Breasts of some to please different tastes : If you would dress the Dish with Cabbages, cut a large one into quarters, scald it first, then put it to boil with the Partridges, or rather to stew, with about half a pound of Pickled Pork, Broth, a faggot, Pepper, a little Salt, according as the Pork will admit, and two or three Cloves ; when done, drain the Partridges and Cabbage ; put the Birds into the Tureen, the Cabbage round or between, and the Pickled Pork upon them. Serve with a good Veal Cullis Sauce. If you would

have it with Lentil Cullis, you will find the way to make it in the Cullis Articles.

Terrines de Queuës de Mouton, & Ailerons, au Coulis & Ragout de Maron.

Tureen of Sheeps Rumps and Poultry-Pinions, with Chestnut Cullis and Ragout.

SCALD six Sheeps Rumps, and as many Pinions as you please; put the Rumps into a small Pan upon a few slices of Bacon, with a faggot, half a clove of Garlick, two of Spices, a little Thyme and Basil, half a Bay Leaf, a little Broth, a glass of white Wine, a little Salt and Pepper, a slice of Ham, and a few whole Mushrooms; boil on a slow fire; when the Rumps are half done, put the Pinions to them, and let them simmer gently: Take as many Chestnuts as you think proper, and roast them enough to peel both husks; take the best to boil tender in Broth, and pound the others to make a Cullis, with some of the Broth of the first preparation; sift the Cullis in a Stramine, and add a little Veal Cullis; put the Rumps into the bottom of the Tureen, the Fat being well wiped off, the Pinions upon them, then the Chestnuts whole, and lastly the Cullis.

Terrine de Volailles.

Tureen of Poulteries.

TAKE Fowls, Chickens, Turkeys, or Pigeons, which you please, or several sorts together; if Fowls and Turkeys, cut them in quarters; if Chickens and Pigeons, truss them whole as for boiling, with the Legs in the inside; lard them with large pieces of Larding-bacon, and Ham intermixed, and braze them in a well-seasoned Braze: Serve with any stewed Greens or Roots, which you please, or with a Ragout of Sweet-breads: Or you may serve them with any kind of Sauce, leaving out the Ragout and Greens.

Terrine au Monarque.

Kingly Tureen.

GARNISH the bottom of a Brazing-pan with slices of Fillet of Veal and Ham; upon this place a Neck of Mutton larded, with Pickled Pork cut into pretty large bits, two whole Pigeons trussed for boiling, six Quails, and a couple of Partridges of a good *Fumé*; season with Salt, whole Pepper, and Powder of Basil, and cover all with slices of Lard and Veal; put in a little Broth, a small glass of Brandy, and stop the steam with a Paste made with Vinegar; simmer on a slow fire, or in the oven, about four or five hours: Make a Ragout with chopped Truffles, Sweet-breads, Cock's Combs, a bit of Butter, Broth and Cullis, and reduce the Sauce pretty thick: The Meat being done, put it into the Tureen; sift the Broth, and mix it with the Ragout, taking care it is not too Salt; give them a boil together, and serve upon the Meat in the Tureen,

Terrine de Lapreaux.

Tureen of Rabbits.

CUT two Rabbits into great pieces, and lard them through and through with large pieces of Bacon, seasoned with Salt and fine Spices; put them into a Stew-pan with a good slice of Ham, a bit of Butter, a faggot of sweet Herbs, two Cloves, a Laurel Leaf, a little green Basil, and half a clove of Garlick; simmer them a little while in this manner, then put them into another Stew-pan, upon slices of Fillet of Veal, with all their first seasoning; cover them over with thin slices of Lard, soak them about half an hour over a slow fire, and then add a glass of white Wine; when done, put the Rabbits into the Tureen, and add some good Cullis to the liquid of their stewing; give them a boiling

boiling together; skim and sift the Sauce, add a Lemon Squeeze, and serve it upon the Meat.

*Terrine de * Macreuses au Jambon.*

Tureen of Wild, or Sea Ducks, with Ham.

TRUSS them as you do a Fowl for boiling, and make a Farce with the Livers, scraped Lard, Mushrooms, Parsley, green Shallots, raw Yolks of Eggs, Salt and Pepper, and stuff the Fowls therewith; braze them four or five hours with a pint of white Wine, slices of Beef and Veal, two Onions, a Parsnep, a faggot of Parsley, green Shallots, one Laurel Leaf, Thyme, three Cloves, Pepper and Salt. For the Sauce, soak a few slices of Ham of the same bigness, simmer them on a slow fire until they are done, and then take them out; put into the same Stew-pan some good Cullis, stirring it at bottom, to mix the Glaze which the Ham has made; add a little Vinegar, and put in the slices of Ham again to warm without boiling: Serve all together upon the *Macreuses*.

* This Water-fowl is not common in England; but any eatable Water-fowl, and particularly a small kind of Duck called *Shuffler*, may be dressed the same way: This is further explained in the Articles relative to Wild Fowls.

Terrine de Poisson.

Tureen of Fish.

TAKE fresh Water Fish of any kind, or different sorts together. If they be dressed *en Gras*, stew them with a few slices of Veal and Ham, a little Broth, a glass of white Wine, a faggot of sweet Herbs, two Cloves, one of Garlick, Thyme and Laurel, a few slices of Lard, Pepper and Salt; when done, drain them from the Liquor, and put the Fish in the Tureen; add a little Cullis to their Broth, skim it, sift it in a sieve, and serve upon the Fish; you may add to it what sorts of Ragout you please.

If

If it is to be *Meagre*, braze the Fish as such, and serve with their Sauce, or with Peas or Lentil Cullis.—Observe that Tench must be scaled before they are dressed; but the scales must be left upon Pike and Pearch till they are done, which will give the Meat a better colour and a finer white.

Terrine à la Neuvaïne.

Tureen as you please, or any how.

USE a Tureen which will bear the fire, and put into it any sorts of Butchers Meat or Game you think proper, being chopped pretty small, with several sliced Onions, a little Beef Suet, half a glass of Brandy, Salt and Spices; stop the steam with a Paste made of Flour and Vinegar, and stew it slowly as you would *à la Mode Beef*, for about five hours; then take off the Paste, skim the Fat a little, and serve in its own Gravy. It will also eat very well cold.—This Dish may be dressed equally well in a Stew-pan.

Terrine de Saumon.

Tureen of fresh Salmon.

GARNISH a Stew-pan with a few slices of Veal and Ham, and put upon them what quantity of Salmon you please; cover it over with thin slices of Lard seasoned, with Pepper and Salt, a faggot of Parsley, green Shallots, two Cloves, Thyme, Laurel, and a glass of white Wine; soak it over a very slow fire for about an hour, then take out the Salmon, and put it in the Tureen; add a little Cullis to the Sauce, give it a boiling to skim it, and sift it in a sieve.—Instead of this Sauce, you may serve a Sweet-bread Ragout or any other.—For *Meagre*, serve with a Cullis of Crust fish and Ragout.

Terrine

Terrine de Salmon aux Ecrevisses.

Turken of Salmon, with Craw-fish.

TAKE about three pounds of fresh Salmon cut into two or three large slices; put them into a Braizing-pan, with Broth and white Wine in equal quantities, a small bit of Nutmeg, Salt and Pepper; boil over a slow Fire about half an hour. In the mean time scald about half a hundred of Craw-fish, in boiling Water, and boil the Tails in Broth till very tender; dry the Carcases to pound very fine, and add some good Cullis thereto; sift this in a Stamine, let it be pretty thick, and mix a little of the Braze with it, first well skimmed, then add the Tails; warm without boiling, to serve in the Turken upon the Salmon.

* *Casserole au Ris.*

TAKE about half a pound of Rice, well washed in hot Water several times, and boil it in fat Broth till very tender; use what kind of Meat you think proper, such as Turkeys, Pigeons, or any kinds of Poultry; pickled Pork, Sheeps or Lambs Rumps, &c. &c. braze the Meat till very tender: Lay a Down of Rice in the Dish you intend to serve to table, place the Meat upon this, and cover it over about an inch thick with Rice; smooth it over with a Knife dipt in melted Butter or Lard, and give it a good brown colour with a Salamander, or in the Oven.—This will make a middling-sized First Course Dish.

* This *Casserole* is often done in a Stew-pan proportionable to the Dish intended; the different ingredients are laid close together and intermixed; they are then turned gently over to keep the form of the Stew-pan, from which the Dish takes its name.

Different Hochepot.

Hochpot of different Sorts.

USE what kind of Meat you please, as Brisket of Beef, Mutton Steaks, whole Pigeons, Rabbits cut in quarters, Veal, or Poultry; boil a long time over a slow

slow fire in short liquid, with some whole Onions, Carrots, Parsneps, Turnips, Celery, a faggot of Parsley, green Shallots, one clove of Garlick, three of Spices, a Laurel Leaf, Thyme, a little Basil, large thick Sausages, and thin Broth, or Water; when done, drain the Meat, and place it upon the Dish intermixed with the Roots; sift and skim the Sauce, reduce some of it to a Glaze, if you like, and glaze the Meat with it; then add some Cullis in the same Stew-pan, and Broth sufficient to make Sauce enough, with Pepper and Salt; sift it in a Sieve, and serve upon the Meat.—If you use Brisket of Beef, let it be half done before you put in the Roots, which should always be scalded first, as it makes the Broth more palatable. This is served either in a Dish or Tureen, but mostly in the latter.

Ouille au Bain Marie.

Hochpot of all Sorts of Meat.

TAKE an earthen Pot well scalded, and put into it four pounds of sliced Beef, one pound of Loin of Mutton, two pounds of Fillet of Veal, one Partridge, a Fowl, two large Onions, two heads of Cloves, one Carrot, and a quart of Water; put a Paste made of Flour and Water round the Cover to keep in the steam; place this Pot within another somewhat larger, and fill up the vacancy between the two Pots with Water; let them simmer or stew for seven or eight hours, taking care to supply the outer Pot with boiling Water, so that the Meat in the inner Pot may be kept constantly stewing; when done, sift the Broth through a sieve, let it settle, and then sift it a second time through a Napkin: Serve the Meat and Broth together in a Tureen.

N. B. I have given this according to the Author; but I shall observe, that any Butchers Meat or Poultry may be equally well dressed without the *Bain Marie* (or one Pot boiling in another) provided only, that, after the Pot is well skimmed, you stop down the Steam very close, and stew on a very slow Fire.

Salamale.

Salamalec.

A Fancy Dish, or Tureen.

PUT slices of Beef into the bottom of a Soup-pot or Brazing-pan, with two or three spoonfuls of Broth; upon this place a Neck of Mutton properly pared, a couple of Partridges trussed as for boiling; one large Rabbit cut in quarters and larded, a few thick Sausages, a bit of Ham first boiled some time in Water, a few whole Onions, Carrots, Parsneps, a faggot of sweet Herbs, Salt and whole Pepper; simmer on a slow Fire about six hours; when the Meat is done drain it, wipe the Fat off clean, and lay it properly intermixed in the Dish or Tureen you intend to serve; sift the Sauce and skim it very well; add a little chopped Chervil, give it a boiling, and serve upon the Meat.

Financiere.

Meaning a rich expensive Dish.

TAKE a Head of Salmon, pretty long, of about five or six pounds, and clean it as for boiling; lard the upper part with fine Lardons, fill it with a Ragout of Sweet Herbs, Truffles, or Mushrooms, and fasten it so as the Ragout don't get out. Take a Brazing-pan much of the bigness of the Salmon, and place therein slices of Lard and Veal, one or two slices of Ham, a faggot of Parsley, green Shallots, two Cloves, a bit of Nutmeg, a Laurel Leaf, Thyme, and a few sliced Onions and Roots; soak these on a slow Fire about an hour, then put in the Salmon, being well tied; add some good Broth, a pint of white Wine, Pepper and Salt, and simmer about an hour. While this is doing, boil six small Pigeons, as many small Fricandeaux (called *Grenadins*) a dozen of large Craw-fish, and as many Truffles peeled; prepare also a Glaze with Veal and Ham: When all are ready, place the Salmon upon the Dish, and the second preparation intermixed round

round it; glaze the Meat, but not the Salmon: For Sauce, mix some good Consommée and Cullis, with a glass of white Wine, and a little Pepper and Salt; give it a boil, and serve upon the Meat placed round the Salmon.

Chartreuse.

After the Name of an Order of Friars.

TAKE a Partridge trussed as for boiling, four Sheeps Rumps scalded, a couple of Legs of Fowl, and braze them together with a few slices of Lard, a faggot of Parsley, green Shallots, Thyme, Laurel, two Cloves, Pepper and Salt, Broth, and a glass of white Wine: Scald bits of Carrots, Parsneps, Celery, and Turneps, cut properly; and boil them in good Broth and stewed Spinach: When the Meat is done, sift the Broth, and mix it with the Roots and Spinach: Take a Stew-pan the bigness of the Dish you intend to serve upon; cover the bottom with the slices of Lard which were used for the Meat, lay the Partridge in the middle, Breast undermost, then the Sheeps Rumps, and the Legs of Fowls, in the form of a Star, intermixed with the different Roots and Spinach, without Sauce; leave it so some time on a slow Fire. When you are ready to serve, turn it over gently upon the Dish, and take off the Lard; wipe the fat off with a clean Rubber, and serve the Sauce of the stewed Greens upon the Meat.

Marbrée.

Marbled, Coloured.

TAKE eight Pigs Ears, as many of Calves, well scalded, two pounds of Ham, a good large Calfs Tongue, and eight Beeves Palates; boil those altogether with half Wine, and half Water, plenty of sweet Herbs, four Cloves, Thyme, and Laurel, whole Onions, and fine Spices; when done, let them cool to chop fine: Put a bit of Butter into a Stew-pan with a few

A few chopped Truffles, green Shallots, chopped Parsley, and a glass of white Wine; simmer about a quarter of an hour, then put in the minced Meat, with bits of Breasts of Fowl roasted, Pistachio-nuts, sweet Almonds, and hard Yolks of Eggs cut in quarters; season all together with Salt and fine Spices, and boil with a pint of white Wine, until the liquid is quite reduced: Take another Stew-pan of the bigness the *Marbrée* is to be; rub it all over with Butter slightly, sufficient only to stick Wafers of different colours in what shape you please; then place the Meat in this very close, with the Juice of two Lemons, and put it in a cool place to form a Jelly. When you want to use it, dip the Pan in warm Water, and turn it gently over upon a Napkin.

Corbillon.

Intermixed like a Basket.

TAKE Fillets of several sorts of Game mixed together, small Onions scalded, and a few Craw-fish trimmed; tie all up in thin slices of Bacon, and boil in good Broth, with a glass of Wine, seven or eight small *Grenadins* larded, a slice of Ham, a faggot of Parsley, green Shallots, and two Cloves: When the Meat is done, sift the Sauce, and reduce it to a Glaze for the *Fricandeaux*; lay it intermixed upon the Dish, serve with any Sauce you think proper, and garnish the Dish round with fried Bread cut properly.—This is also often intermixed with all sorts of stewed Herbs and Roots, in the form of the *Casseroles*, with different sorts of Meat, Poultry, or Game.

Matelotte Royale.

Matlot Royal.

SCALD one dozen of Cocks Combs, and three pair of Lambs Brains; put them into a Stew-pan upon slices of Lard, Fillets of Rabbits and pieces of Eels both

both larded with Anchovies, bits of Carp, Pinions of Fowls or Chickens, a dozen of large Craw-fish trimmed, a few small Onions scalded, Salt, whole Pepper, and half a Lemon sliced, being first peeled; mix it with good Broth, a glass of Wine, and a spoonful of Oil; add a faggot of Parsley, green Shallots, one clove of Garlick, three of Spices, Thyme and Laurel: When the Meat is done, drain off the Fat, lay it upon the Dish, well intermixed, and garnish round with fried Bread; sift and skim the Sauce, add some Cullis and Spawns of Craw-fish to thicken it, boil it a moment, and serve it upon the Meat. Instead of this you may use a Sauce *à la Carpe*, which you will find in the Sauce Articles.

Matelottes de ce que l'on veut.

Matlots of what you like.

TAKE six Sheeps Rumps, half a pound of Pickled Pork, eight Pinions of Fowls, and one dozen of small Onions scalded; put all together into a Stew-pan, between slices of Lard and Veal, with a faggot of sweet Herbs, Pepper, Salt, and two Cloves; cook these on a slow fire about half an hour, then add a few spoonfuls of Broth, and a glass of white Wine. When the Meat is done, drain it, and lay it handsomely on the Dish; skim and sift the Sauce; add some Cullis, a pounded Anchovy, a spoonful of whole Capers, and serve it upon the Meat; garnish the Dish with fried Bread, cut in different forms.

Observe, that the Rumps should be half boiled before they are put into the Stew-pan.

You may also use Pigs Tails, and Lambs, or any sorts of Meat you think proper.

Matelottes

Matelotte Prussienne.

Matlot, Prussian Fashion.

CUT the Gristles of a Breast of Veal into middling pieces; scald them with bits of Pickled Pork, and braze them together with a few slices of Lard, half a Lemon peeled and sliced, a faggot as usual, two Cloves, half a Laurel Leaf, Thyme, a little Broth, and half a glass of white Wine: When half done, add a nice Chicken quartered, a good Eel cut in pieces, Pepper and Salt: When all is done enough, strain off the Fat, and intermix the Meat upon the Dish; sift and skim the Sauce, add some Cullis and Butter, and reduce it to a good consistence: When ready to serve, add some scalded Parsley chopped fine, and serve upon the Matlot,

Matelotte au General.

Matlot fit for a General.

SCOOP out the inside of eight large Onions, and put therein a good Forced-meat made of Poultry or Veal; braze them slowly with slices of Lard, and as many fat Livers, a faggot, two or three Cloves, Thyme, Laurel, Pepper, Salt, and Broth: Make a Ragout of a dozen of Cocks Combs, first boiled in Broth, adding some Consommee, Cullis, and half a glass of white Wine; simmer it to reduce it to a good consistence, lay the Onions and Livers intermixed on your Dish, and serve the Ragout upon the Meat; garnish the Dish with fried Bread.—All those Dishes under the denomination of *Matelotte* may likewise be served in Tureens.

Matelotte aux Oignons d'Hollande.

Matlot with large Dutch or Spanish Onions,

CUT seven or eight bits of Beeves Rumps, scald them well, and braze them in Broth, with a Faggot, two Cloves, Thyme, Laurel, Pepper and Salt: When

When they are half done, put in eight large Onions, first scalded; and when finished, sift the Sauce, add a glass of red Wine and some Cullis, and serve them up as before directed.

Gateau de Viande de ce que l'on veut.

Meat Cake of what Sorts you please.

ACCORDING to the bigness desired, take of Beef Stakes, of Leg of Mutton, Fillet of Veal, a Hare boned, Beef Suet, and raw Ham; chop all together pretty fine, and season with Salt and fine Spices, chopped Parsley, green Shallots, one clove of Garlick, eight Yolks of Eggs, half a glass of Brandy, and two pounds of fresh Bacon, or less, cut in dice; mix all well together: Take a Stew-pan, the bigness of the Cake you intend, and garnish it all over with pretty thick slices of Lard; then put in your Minced-meat, cover it close, and place it in the oven for about four hours: When it is cold take it out of the Stew-pan, and scrape the Lard with a knife to make it white and even.—You may garnish this with all sorts of Colours, according to fancy, and serve upon a napkin.

Gateau à l'Espagnole.

Meat Cake Spanish Fashion.

MAKE a Forced-meat with about two pounds of Fillet of Veal, a pound of Beef Suet, chopped Shallots, Parsley, Mushrooms, a small glass of Brandy, Pepper, Salt, and six or eight Yolks of Eggs: Garnish a Stew-pan with slices of Lard, put this Farce upon it, leaving a hole in the middle to put in a Ragout of Pigeons finished to a good taste; cover it over with some of the Farce and slices of Lard, and bake it in the oven about two hours; when done, turn it over gently upon the Dish, take off the Bacon, wipe the Fat off clean, baste it with Butter and a little Cullis mixt with two Yolks of Eggs, and strew it with

with Bread Crumbs; put it a while in the oven to take colour, and serve upon it a Sauce à l'Espagnole, which you will find in the Sauce Articles.—You may use any sorts of Ragout, well finished, instead of Pigeons.

Composition de Panade pour toutes Sortes de Viandes.

The Method of forming a proper Batter to be used with all Sorts of roasting Meat.

MELT some good Butter, put to it three Eggs with the Whites well beat up, and warm these together, stirring them continually. With this you may baste any roasting Meat, and then sprinkle Bread Crumbs thereon, and so continue to make a Crust of what thickness you please.

Des Couleurs que l'on se sert à la Cuisine.

Of Colours used in Cookery.

FOR Red, take Beet-root baked and pounded, put a little Cullis to it, and sift it in a Stamine, taking care that it be pretty thick: You may make a little thin Paste of it, which cut to what form or flower you please, to be applied upon any thing you have a mind to flourish; basting the Meat first with Whites of Eggs to make the Colour stick, and then putting it into the oven a moment, just to dry it.

Yellow is made with Yolks of hard Eggs pounded, and a little Cullis, and sifted as the former.

Green is made with Spinach, scalded and pounded, and finished in the same manner; and the like may be done of any others.

Cochineal and Saffron also make very good Colours; and if you mix a little melted Isinglass with each, it will make the Jelly stronger, and fitter to cut into different shapes, with which you may garnish any cold Dishes, according to fancy.

De la VOLAILLE. OF POULTRY.

Poulets en Fricassée.

Fricassée of Chicken.

CUT a Chicken in pieces, and throw it into hot Water to scald a little, adding the Liver and Gizzard likewise, and the Legs, being first singed and the Claws cut off; then drain the pieces all together, and put them in a Stew-pan with a bit of Butter, a few Mushrooms, and Artichoke-bottoms (if you please) first scalded about a quarter of an hour in hot Water, a faggot of sweet Herbs, and one Clove; put the Pan over a good fire, and add a little Flour, warm Water, Pepper and Salt; boil it till the Chicken is done, and very little Sauce remaining: When you are ready to serve, make a Liaison with two or three Yolks of Eggs and Cream, a little Nutmeg, if approved, and a Squeeze of Lemon; but such as do not like Cream may mix the Eggs with Broth. — A Hen Chicken is preferable to a Cock, as the Meat is tenderer.

Fricassée de Poulets à la Fermière.

Fricassée of Chickens Farmer Fashion, or in haste.

KILL one or two Chickens, gut, and cut them in pieces, scald them in hot Water, and without giving time to cool, fry them in Butter, with a few sweet Herbs, two Cloves, Pepper and Salt; then add Flour and hot Water, and boil till they are done, and the Sauce is reduced: Lastly, make a Liaison with Yolks of Eggs, Milk or Cream, a little Nutmeg, and Verjuice or Vinegar.—This is only to be done in a hurry, and if the Chicken does not cool it will prove pretty tender.

Different

Differentes Fricassées de Poulets.

Fricassée of Chickens in different Manners.

CUT the Chickens in pieces, and put them into a Stew-pan with a bit of Butter, a Faggot, a little Flour, a glass of white Wine and Broth; boil till they are done with short Sauce; take out the Faggot, and make a Liaison with Eggs and Broth, a pinch of chopped Parsley, and a Lemon Squeeze. — If you chuse to use Mushrooms or fresh Morels, put the Meat and Mushrooms, or Morels together in a Stew-pan, with a bit of Butter and Salt; simmer slowly until they are done; the Mushrooms or Morels will yield Liquid enough: When finished, add a bit of Butter and Flour, a little Cream, and warm without boiling; you may also add a Lemon Squeeze.

Poulets à la Giblottes de Plusieurs Façons.

Timbals of Chickens of different Manners.

TRUSS the Chickens as for boiling, cut them into quarters, and put them into a Stew-pan with Truffles or Morels, a faggot of Parsley and green Shallots, half a clove of Garlick, two of Spices, Thyme and Laurel, a bit of Butter, the Giblets, Gizzard, and all the Trimmings; simmer all together, and add a small quantity of Broth, a glass of white Wine, a little Flour, and a few spoonfuls of Cullis, with Salt and Pepper; finish the boiling, and reduce the Broth to the consistence of a Sauce; take out the Faggot, skim the Fat, and serve very hot. — If you dress them with small Onions, prepare the Chickens as before, scald the Onions, and put them into the Stew-pan with the Chickens, and a little Butter; simmer them some time, then add Broth and Cullis, with or without a little white Wine: When done, skim the Fat, and add a pounded Anchovy, and a few whole small Capers.

Poulets à l'Etuvee.

Chickens stewed, or Matlot.

CUT a Carp, with the Roe, into large pieces, and put them into a Stew-pan, with a Chicken cut in pieces also, one dozen of small Onions scalded, a few Mushrooms, a slice of Ham, a faggot of Parsley, Chibol, Thyme, Laurel, Basil, two Cloves, and a bit of Butter; simmer all together, then add Broth, a glass of Wine, a few spoonfuls of Cullis and Flour, Pepper and Salt; boil till the Chicken is done, and the Sauce reduced; then take out the Carp, Faggot, and Ham; but leave the Roe, and add a chopped Anchovy, and a few small Capers; place the Chicken upon the Dish, intermixed with Onions and Roes; skim the Fat off the Sauce, and serve it upon the Meat, garnishing the Dish with fried Bread.

Poulets à la Cavaliere.

A la Cavaliere, meaning without Art or Ceremony.

TRUSS the Chickens as for boiling, the Legs being tucked into the inside, flatten the Breast, and marinate them four or five hours in Oil, with Lemon Slices peeled, sprigs of Parsley, whole green Shallots, a clove of Garlick, Thyme, Laurel, Basil, Salt and fine Spices; then tie them up in thin slices of Lard, and a good deal of Paper, with as much of the Marinade as you can, and broil them on a slow fire: When done, take off the Lard, and Herbs which may stick to the Chickens, and serve with what Sauce you think proper.

Poulets Mignons aux Ecrévisses.

A favourite Dish of small Chickens with Craw-fish,

SPLIT two Chickens down the back, and bone them all to the Legs and Wings; stuff them with a raw Farce called *Salpicon*, cut into small dice, made with Sweet-breads, Mushrooms, scraped Lard, chop-

peeled Parsley, green Shallots, Salt and Pepper; give the Chickens their proper form and sew up the back; tie them up with slices of Lard, and bits of Linen or Stamine, and boil them in a Pan much of their own bigness, with Broth, a glass of white Wine, and a Faggot of sweet Herbs: When done, take off the Lard, wipe the Fat off very clean, and serve with a Ragout of Craw-fish Tails and Cullis: You will find the way to make it in the Cullis Articles.

Poulets à la Perle.

Chickens in the Form of Pearls.

SPLIT two Chickens and bone them all to the Legs; fill each half with a *Salpicon* as before, and roll it in the shape of a Pearl, cutting the Leg pretty close to give it a pointed form; then sew them up, and braze them with slices of Veal and Lard, a little Broth, a glass of white Wine, two slices of peeled Lemon, a Faggot, half a clove of Garlick, two Cloves, a little Thyme and Laurel, Pepper and Salt: When done, sift the Sauce, and skim it very free from Fat; add a little Cullis to thicken it, reduce to a Sauce, and serve upon the Chickens.

Poulets au Vin de Champagne.

Chickens with White Wine Sauce.

TAKE two large fat Chickens, truss them like Fowls, and lard them coarsly; give them a fry in Lard for a moment, then put them into a Stew-pan with slices of Veal and Ham, and the Lard in which they were fried; cover them with thin slices of Bacon, a slice of peeled Lemon upon the Breast of each, a Faggot, two Cloves, Thyme, Laurel, a few whole Mushrooms, half a clove of Garlick, and a glass of white Wine: When done, skim and sift the Sauce, add a little Cullis, and serve upon the Chickens.

Poulets au Pontife.

Chickens, Pontiff Sauce.

SCALD and boil eight or ten small Onions till half done, drain them, and marinate them with Truffles cut into dice, two fat Livers, fine Oil, Salt and Pepper, Parsley, Shallots, and a little Basil, all finely chopped: Split two middling Chickens, and bone them all to the Legs; put the Marinate in them, truss the Legs upon the Breast, sew them up, and give them a fry with a bit of Butter; then tie a couple of slices of Lemon upon the Breasts, with slices of Bacon, and roast them: Serve with a *Sauce au Pontife*, which you will find in the Sauce Articles.

Poulets à la Folette.

Wanton, or Fantastick Chickens.

CUT Carrots and Parsneps according to fancy, and boil them in Broth, with half a dozen small Onions: Cut also a few Truffles and Mushrooms, and a slice of Ham into dice; put these last in a Stew-pan, with good Butter, a faggot of sweet Herbs, two Cloves, Thyme and Laurel; give them a fry in the Butter, then add Veal Gravy, and a glass of white Wine, and boil slowly: When done, skim the Fat very clean, add a little Cullis, and put to it the first preparation, with half a handful of Olives stoned.—Roast two middling Chickens, stuffed with a little Farce made of their Livers, &c. and rolled up in slices of Lard and Paper: When done, serve the Ragout upon them.

Poulets à la Belle-vüe.

Chickens, with a well-looking Sauce.

BOIL eight or ten small Onions in Broth till three parts done, put them into a Stew-pan, with some melted Lard, two slices of Lemon peeled, Truffles or Mushrooms,

Mushrooms, fat Livers cut into dice, Pepper and Salt; simmer slowly about half an hour without Liquid, then let them cool: Bone two good Chickens, and stuff them with the Ragout, wrap them up in slices of Bacon, with Pepper and Salt, a few green Shallots, Sprigs of Parsley, and a double Paper rubbed over with good Oil or melted Butter; broil them slowly, and when done, wipe off the Fat, and serve with a Sauce *à la Belle-vüe*, which you will find in the Sauce Articles.

Poulets à la Mariée.

Chickens, Bride Fashion.

BONE two small Chickens, stuff them with fat Livers minced, and mixed with chopped Parsley, one Shallot, a little Basil, scraped Lard, Pepper and Salt; marinate awhile in good Oil, then wrap them up with thin slices of Bacon, Veal, Ham, and double Paper; put them into a Stew-pan upon a very slow fire: When done, take off all the slices, and serve with *Sauce Nonpareil*. See the Sauce Articles.

Poulets à l'Italienne.

Chickens, Italian Fashion.

TRUSS a couple of Chickens as for boiling, lard them with Larding Bacon and Ham intermixed; give them a fry first in Butter, then in a Stew-pan, with slices of Veal, and the Butter you used first, a Faggot, one clove of Garlick, two of Spices, Pepper and Salt, covered with slices of Lard, and half a Lemon peeled and sliced; soak them about half an hour, and then add a glass of white Wine: When done, sift the Sauce, and skim the Fat; add a little Butter rolled in Flour, reduce it to the consistence of a Sauce, and serve it upon the Chickens.

Poulets

Poulets à l'Aspic.

Chickens with sharp or relishing Sauce.

BOIL eight small white Onions till half done, and put them whole into a Stew-pan, with Truffles or Mushrooms cut into dice, chopped Parsley, Shallots, fat Livers, Thyme, Laurel, and two spoonfuls of good Oil; simmer this until all is done tender, add Pepper and Salt, and then let it cool: Split two Chickens, take out the Breast-bone, and stuff them with the Ragout; when well fastened, give them a fry in Oil or Butter, then wrap them up with a few slices of Lard and Paper, and finish them in roasting: Serve with *Aspic* Sauce, as set forth in the Sauce Articles.

Filets de Poulets à la Béchamel Pannée.

Filletts of Chickens, with Bechamel Sauce and Bread Crumbs.

CUT off the Hind Part of two or three Chickens, (viz. the Legs and Rumps, which will serve you for another Dish) and roast the Breast, first wrapped in Paper well rubbed with Butter; when done, and cold, cut all the Meat into Fillets, to put into a *Bechamel* Sauce, and place it in the Dish you intend to serve to table; strew Bread Crumbs over it, basting with a little melted Butter, and give it a colour in the oven, or with a salamander, or the cover of a Brazing-pan. —You will find *Bechamel* Sauce in the Sauce Articles. —This is also done with the remains of any kind of cold Poultry.

Filets Soufflés à la Béchamel.

Filletts raised, Bechamel Sauce.

PUT a bit of good Butter into a Stew-pan with a slice of Ham, and two Shallots cut into bits, a few Basil Leaves, and one sliced Onion; soak all together upon a quick fire, adding Cream sufficient, and boil it till the Sauce is of a good consistence; sift it

In a sieve, add Pepper and Salt, and then put to it Fillets of roasted Meat, as of Poultry, Rabbits, Partridges, &c. with the Whites of two Eggs, first well beaten; mix all well together, and pour it in the Dish you intend to use; lastly, sprinkle Bread Crumbs over it, place very small bits of Butter close to each other upon the Crumbs, give it colour as in the former direction, and serve it quite hot.

Fleurons à la Brunette.

Flourish in Form of Petit Paté.

TAKE Petit Paté Moulds, or any other, and garnish the inside with very thin slices of Bacon; then cut Truffles in the form of any kind of flowers you please, lay them upon the Bacon, at the upper part of the Moulds, for a border, and garnish the lower with any sorts of Greens of different colours, first scalded, and rubbed all over with Whites of Eggs to make them stick; then chop the Parings of the Truffles, with Breast of Fowl roasted, Udder, scraped Lard, half a Shallot, Pepper, Salt, and four Yolks of Eggs; fill the Moulds with this, cover them with a thin slice of Lard, and bake them, the oven being of the same heat as for Petit Patés: They will only require about a quarter of an hour to bake. When done, take off the Lard at the top, turn them over carefully upon the cover of a Stew-pan, and then take off the first slices of Lard gently, for fear of displacing any of the garnishing: Serve with a good Cullis Sauce, mixed with a little white Wine.— Any other kind of Forced-meat will do equally well.

Poulets à la Bricoliere.

This name is taken from the way in which they are trussed, as resembling part of a chairman's strap, or the harness of a shaft-horse.

TAKE two or three small fat Chickens, all to the Legs, which you truss upon the Breasts; give them a few turns in a Stew-pan, with a little Oil or Butter,

Butter, and two slices of peeled Lemon; then put them into another Pan with a few slices of Ham and Veal, the Oil or Butter, and Lemon which you used before, and cover them over with slices of Bacon, a Faggot, one clove of Garlick, two Cloves, Thyme, Laurel, Pepper and Salt; soak all this about a quarter of an hour, then add a glass of white Wine, and finish the brazing; sift and skim the Sauce, add a little Cullis, to make a Liaison, and serve upon the Chickens.

Petit Poussins aux Pavies.

Small Chickens, and preserved Nectarines.

TRUSS three very small fat Chickens quite round and give them a fry in Butter; then place a few slices of Lemon upon the Breasts, wrap them up in Lard, and afterwards in Paper, and roast them: Take Nectarines, preserved in Vinegar, cut them in slices, peel, and soak them in Water awhile, to take off the acid; mix a little Gravy and Cullis together, put the Nectarines in it to warm, and serve this upon the Chickens.—You may also cut them into quarters, and simmer them a little longer in the Sauce, to make them tender.

These are a particular kind of latter Nectarines which the French preserve as any sort of pickles in England.

Fricassée de Poulets à la Bourdois.

Fricassée of Chickens; after the Name of the Author *Bourdois*.

CUT two small Chickens as usual, and put them into a Stew-pan with all the trimmings, a slice of Ham, a faggot of Parsley, green Shallots, two Cloves, Thyme, Laurel, and a few Leaves of Basil; soak together a moment, with a bit of good Butter, then add some Broth, a little Flour, and a glass of white Wine.

Wine; boill till the Chickens are done, and the Sauce reduced; then make a Liaison with two or three Yolks of Eggs beat up with a little Broth, a few drops of Verjuice, or a Lemon Squeeze; pour this upon the Dish you intend for table; let it cool, then strew it over with Bread Crumbs, and small bits of Butter, close to each other; colour it in the oven, or with a Brazing-pan cover, or a salamander.

Poulets Historiés.

Chickens, garnished, embellished, or coloured, &c.

TRUSS a couple of large Chickens as to roast, give them a few turns over the fire in a Stew-pan, with Butter, and a Lemon Squeeze to preserve their whiteness; then take them out, and wipe the Breast very clean; cut a large Onion quite round, and pretty thin, take two or three rings, which dip in Whites of Eggs, and apply upon the Breast; and in them lay preparations of different Colours, in proper forms, as your fancy shall direct, basting the Breast of the Chickens with Whites of Eggs to make the Colour stick; then cover them over with thin slices of Lard, and put them into a Stew-pan to braze, with a few slices of Veal and Ham, and a faggot of sweet Herbs, two Cloves, a bit of Laurel Leaf, a slice of Lemon peeled, Pepper and Salt, a glass of white Wine, and as much good Broth; cover it over with white Paper, and let it braze on a middling fire about an hour; When done, take off the Lard gently; add a little Cullis to the Sauce, reduce it to a good consistence, sift it, skim the Fat clean off, and serve it upon the Chickens.

N. B. The Colours mentioned in this Receipt may be thus prepared, viz. For *Red*, use Craw-fish Spawn, chopped Ham, or some of the Colours already mentioned, pag. 195.—For *Green*, use Herbs of a good flavour, as Ravigotte.—*Yellow* may be prepared with the Yolks of hard Eggs; and *White*, with the Breasts of Poultry finely minced.

Poulets

Poulets à la Pierrettes.

Chicken Marbled.

TAKE up the Wings of three pretty large Chickens, and lard them all as for Fricandeaux, viz. two with Larding Bacon, two with Ham, and two with Truffles, or any kind of Roots of another colour; braze them between a few slices of Lard, with Roots, a faggot of sweet Herbs, a little Consommee, and half a glass of white Wine: The Meat being done, skim and sift the Braze, add a little Cullis to the Sauce, and reduce it on the fire to a proper consistence; glaze some of the Wings, lay them properly intermixed on the Table-dish, and serve the Sauce under them.

Culottes de Poulets aux petits Onions.

Chickens Rumps with small Onions.

CULOTTES are the Legs and Rumps cut off together, which you will naturally save, after using the Breasts for Fillets, Forced-meat, or other uses. Tie up these *Culottes* in what form you please; give them a few turns on the fire with good Butter, then put them into a Stew-pan to braze, with a few slices of Ham and Bacon, a Faggot, half a Lemon sliced, and small white Onions, half boiled; cover them over with thin slices of Lard, add a glass of white Wine, or a little Broth, and braze slowly; when done, sift and skim the Sauce, add two spoonfuls of Veal Cullis, reduce the Sauce, and serve upon the Meat, with a Lemon Squeeze, if not relishing enough of the Lemon from the slices.

Poulets aux Ecrevisses.

Chickens with, or as Craw-fish.

BONE two or three middling Chickens, then roll them pointed at the Neck part, and braze them with slices of Lard and Ham, two or three slices of Lemon

Lemon peeled, two spoonfuls of good Jelly Broth, a glass of white Wine, Salt and Pepper, a faggot of sweet Herbs, half a clove of Garlick, and as many large Craw-fish as Chickens; they will only require about an hour to do: When finished, take them out, and wipe the Fat off; lay them on the Dish you intend for table, stick the Neck part into the Tail of a Craw-fish, the Body upon the Chicken, and the Claws on the side; sift and skim the Sauce, add a little Veal Cullis, reduce it, and serve upon the Chickens.

Poulets à la Broche avec Ragoût de Légumes.

Roasted Chickens with stewed Greens.

MAKE a little Forced-meat with the Livers, scraped Lard, chopped Parsley, Shallots, Pepper and salt; stuff a couple of Chickens with this, trussed for roasting; lay a couple of slices of Lemon on the Breasts, and wrap them up with thin slices of Lard and Paper; roast them, and serve upon what sort of stewed Greens you please, as Spinach, Morels, Mushrooms, Cucumbers, green Peas, Cardoons, small Onions, any sorts of Roots, Celery, Olives, &c. You will find the method to dress each sort in the Articles or Ragout.

Poulets à la Broche à différentes Sauces.

Roasted Chickens with different Sauces.

ROASTED or broiled Chickens may be served with what Sauce you please, as *Nonpareil*, *Nivernoise*, *italienne*, *Mariniere*, *Celadon*, *Coloris*, *Consommée*, *Saxe*, &c. which you will find among the Sauce Articles.

Poulets à l'Excellence.

Chickens, his Excellency's Fashion.

CUT a quarter of a pound of Pickled Pork into thin slices, and soak it until it is three parts done; then put to it chopped Truffles, fat Livers, Parsley, Shallots,

lots, and whole Pepper; simmer these together till all is done enough, with a glass of white Wine, adding two Yolks of Eggs to thicken it; then let it cool: Take up the Skin of two fat Chickens, and stuff some of this Ragout under, and put the rest into the inside of the body; truss the Chickens as for roasting, and give them a fry in a Stew-pan with Butter, and a Lemon Squeeze; then wrap them in thin slices of Lard and Paper, to roast. Make a Sauce after this manner: Garnish a small Stew-pan with thin slices of Bacon, Veal and Ham, bits of Carrots, Parsneps, two sliced Onions, a Parsley-root, Thyme, Laurel, two Cloves, a little Nutmeg, and a spoonful of Oil; soak it about half an hour in a Stew-pan well covered; then add a glass of white Wine, as much Broth, and braze it about an hour and a half on a very slow fire; sift and skim the Sauce: When you are ready to serve, chop three Shallots scalded, add a little Butter and Flour, make a Liaison, and serve upon the Chickens.

Poulets à la Jardiniere.

(From the Garden Greens which make the Sauce.)

MAKE a Sauce with a few slices of Veal and Ham, bits of Carrots, Parsneps, sliced Onions, and a few Basil Leaves; soak it until it catches a little, then put to it a glass of white Wine, as much Broth, two Cloves, and one of Garlick; boil slowly to reduce it to a Sauce, then sift and skim it; add some chopped scalded Chervil, a bit of Butter and Flour, give it a boil, and serve under roasted Chickens.

Poulets à la Bonne Amie.

Chickens without Art; in a friendly, easy Way.

CUT off the Wings of four middling Chickens, and flatten them with the handle of a knife; marinate them with Pepper and Salt, chopped Parsley

green Shallots, Mushrooms, and a little good Oil; then put them into a Stew-pan, separately with the Marinate, on a good brisk fire, and turn them soon; they will be done in about a quarter of an hour: Take the Wings out, and lay them on the Dish you intend for table; add two spoonfuls of Cullis to the Sauce, and skim it well; when ready, add also a good Lemon Squeeze, and serve upon the Meat.

Poulets en Papillottes.

Chickens in Paper.

MAKE a Farce with three hard Yolks of Eggs, two fat Livers, Calf's Udder, Beef Marrow, green Shallots, and chopped Mushrooms; add two Yolks of raw Eggs to mix it well together, with Pepper and Salt: Cut two Chickens, each into four pieces, being first boned; stuff each piece with some of this Farce, roll them round, fasten them well, and give them a few turns in a Stew-pan, with Lard and Butter, a few fine Spices, chopped Mushrooms and Parsley; then cover them with thin slices of Lard, and double Paper, and bake them in the oven: When done, unfold the Paper and Bacon, save as much of the Herbs as you can, to mix with a little Gravy and Cullis, warm them together, add a Lemon Squeeze, and serve upon the Chickens.

Poulets à la Dauphine.

Chickens Dauphin Fashion.

MAKE a Farce with the Livers, Butter, Nutmeg, Parsley, Shallots, Pepper, Salt, Mushrooms, and two Yolks of Eggs; stuff the Chickens with this Farce: When roasted sufficiently, put a little Farce under the Wings and Legs, made of Bread Crumbs, Butter, chopped Parsley, Shallots, Pepper and Salt; put the Chickens into a Stew-pan, Breasts undermost, with half a glass of white Wine, and two spoonfuls

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of Jelly Broth; simmer them about a quarter of an hour: When ready, add a Lemon Squeeze.

Poulets en Saucissons.

Chickens as large Sausages.

MAKE a Farce with Bread Crumbs, Cream, Breast of Fowl roasted, Calf's Udder half boiled, a little Tripe or Beef Marrow, a few Onions baked in ashes, chopped Parsley, Shallots, Mushrooms, Salt, fine Spices, a small spoonful of Brandy, and five raw Yolks of Eggs: Make also another Farce, called *Salpicon*, with a scalded Sweet Bread, a few Livers, Mushrooms, and a little Salt and Pepper: Split two Chickens at the back bone thoroughly, put upon each half some of the first Farce, and upon this some of the second; roll them round like Sausages, tie them well with packthread, and braze them with a glass of white Wine, as much Broth, and a few slices of Lard. When done, let them cool; then put the remainder of the Farce round the Chickens, wrap them in Cowl, baste them with Whites of Eggs, dip them in Eggs, and strew them with Bread Crumbs; and, lastly, put them into the oven, until the Cowl is of a fine brown colour.—For Sauce, sift the Broth in which they were brazed, mix a little Cullis, skim it well, add a Lemon Squeeze, and serve under the Chickens.

Poulets à l'Admiral.

Chickens Admiral Fashion.

MAKE a Farce with the Livers of two Chickens chopped, with Truffles, Parsley, Shallots, scraped Lard, Pepper and Salt; stuff the Chickens with it and give them a fry in a Stew-pan with Butter; turn them for roasting, wrap them up in slices of Lard, a few slices of Lemon upon the Breasts, and double Paper rubbed with Oil or Butter, and then roast them. Take some large Oysters, scald them in their own

liquor

liquor, being bearded as for Ragout; rub the bottom of a Stew-pan with Butter, and lay a down of sliced Truffles or Mushrooms, with a little Salt and Pepper, chopped Parsley, and Shallots; upon this lay a bed of Oyfters, and continue in this manner two or three times over, pouring a little Oil or melted Butter upon them; cover the Stew-pan, and soak it about a quarter of an hour on a slow fire, then drain the Oyfters and Truffles to put upon the Chickens; add a little Cullis to the Sauce, and give it a boiling with half a glass of white Wine; skim the Sauce very clean of Fat, and add a Lemon Squeeze, when ready to serve upon the Chickens.

Poulets à la Tartare.

Chickens Tartary Fashion.

TRUSS two Chickens as for boiling, split them at the back, and marinate them awhile in good Oil, chopped Parsley, Shallots, Mushrooms, a trifle of Garlic, Salt and Pepper; make as much of the Marinade stick to them as possible, garnish them with Bread Crumbs, and broil them on a slow fire, basting with the remainder of the Marinade: Serve with *Sauce Roulade* in a boat.—You will find the way to make it in the Sauce Articles.

Poulets entre deux Plats.

Chickens done between two Dishes, viz. stewed slowly. LARD two small Chickens, half Lard and half Ham, and stuff them with a Farce made of their Livers, &c. put them between two deep Dishes, with slices of Bacon, Pepper, Salt, a few pounded Cloves, bits of Carrots and Parsneps, slices of Onions, sprigs of Parsley, two slices of Lemon peeled, and half a glass of white Wine; simmer them on a slow fire: When done, sift and skim the Sauce, add a bit of Butter and Flour to make a Liaison, and serve upon the Chickens; which ought to be very white.

Poulets Marinés.

Chickens Marinated.

CUT one or two Chickens as for Fricassée, and put the pieces into warm Water as you cut them; then drain the Water off, put them for about two hours in a Marinate made of Water and Vinegar, Pepper and Salt, sprigs of Parsley, whole Shallots, slices of Onions, Lemon, Thyme, Laurel, and Cloves; keep the Marinate on hot ashes, to give it more taste, then wipe the Chickens quite clean with a Linnen Cloth; dip each piece in Whites of Eggs, flour them over, and fry them in Oil or Hog's Lard briskly, to give them a good Colour, and serve with fried Parsley.

Poulets à la Sainte Meneshoul.

Chickens broiled.

TRUSS one or two Chickens as for boiling, cut them in halves, and flatten them with the handle of a knife; lard them with half Ham and half Lard, and boil them on a slow fire, in a St. Meneshoul, which is done by putting a spoonful of Flour into a Stew-pan, with Milk sufficient to boil the Chickens, Salt and Pepper, chopped Parsley, Shallots, Thyme, Laurel, Coriander, bits of Roots, slices of Onions, and a bit of Butter: When this boils, put in the Chickens; and when done, take them out, roll them in Bread Crumbs, and broil them, or give them colour in the oven, or with a Brazing-pan cover: Serve with Sauce à la Nivernoise, (see Sauce Articles) or with any other relishing Sauce, as you shall think proper.

Fricandeaux de Poulets à l'Espagnole.

Fricandeaux of Chickens, Spanish Fashion.

BONE two or three middling Chickens thoroughly, and stuff them with a Farce made of fat Livers, scraped Lard, two Yolks of Eggs, Pepper, Salt, and

one Shallot chopped very fine; sew them up to hinder the Farce from getting out, and give them a few turns in a Stew-pan with Butter; wipe them, and lard like a Fricandeau; braze them in good Broth, with a slice of Ham, a Faggot, a little Basil, two Cloves, and half a clove of Garlick: When done, take them out, sift the Sauce, and reduce it to a Glaze, to put over the larded part: Serve with a Spanish Sauce. See the Sauce Articles.

Poulets au Verd-Pré.

Chickens with a Meadow-green Sauce.

MAKE a Farce with the Livers, scraped Lard, chopped Parsley, green Shallots, Pepper and Salt; stuff the Chickens with it, wrap them in slices of Lard and Paper, and roast them: Serve with the above Sauce, which you will find in the Sauce Articles.

Poulets à la Cardinal.

Chickens the Cardinal's Fashion.

CUT the Breast Bones out of two fat Chickens, and separate the Skin from the Flesh without breaking it; stuff them between, with Craw-fish Butter, a little Pepper, Salt, two leaves of Basil, and one clove of Shallots finely chopped; sew up the Skin very well, and give them a few turns in a Stew-pan over the fire with Butter; then wrap them up in slices of Bacon and Paper to roast: Make a Sauce with good Jelly Broth, and half a glass of white Wine, or a Lemon Squeeze: When ready, add a bit of Craw-fish Butter, and serve upon the Chickens.

Matelotte de Poulets à la Broche.

Matlot of Chickens roasted.

SCALD a dozen of small white Onions, and put them into a Stew-pan, with Mushrooms, a faggot of sweet Herbs, green Shallots, Thyme, Laurel, two

or three fat Livers, and a bit of good Butter; when fried a little, add half a glass of white Wine, Cullis and Broth, Salt, Pepper, and a little Vinegar or small Capers whole: Serve under a couple of roasted Chickens, and garnish the Dish with fried Bread.

Matelotte de Poulets à l'Anguille.

Matlot of Chickens with Eel.

CUT two Chickens, each into quarters; put them into a Stew-pan, with a good bit of Butter, a faggot of Parsley, Shallots, Thyme, Laurel, one clove of Garlick, three of Spices, and one dozen of small Onions, first scalded; soak this awhile, then add a glass of white Wine, or more, two or three spoonfuls of Cullis, Pepper and Salt: When the Chickens are half done, put to them an Eel cut in pieces, and half a spoonful of whole Capers; and when quite done, take out the Faggot and Garlick, and serve the rest upon the Chickens; garnish round with fried Bread.

Matelotte de Poulets Cuits.

Matlot of roasted Chickens.

CUT roasted Chickens as for a Fricassée, and skin them; place the bits properly on the Dish you intend for table, and put a little Broth to them to warm; make a Ragout of small Onions, first scalded, then boiled in Broth and Cullis, with a faggot of Parsley, Shallots, half a leaf of Laurel, Thyme, and two Cloves: When three parts done, put to it one dozen of small Craw-fish, and a little Salt and Pepper; and when ready, add a little Vinegar, and serve upon the Chickens.

Grenadins de Poulets.

Small Fricandeaux, done after the same Manner as the large ones, stuffed, larded, and glazed.

Poulets

Poulets aux Trufes.

Chickens with Truffles.

GARNISH the bottom of a Stew-pan with slices of Veal and Ham, Truffles sliced or whole, a faggot of sweet Herbs, a little Basil, two Cloves, Pepper and Salt; truss two Chickens as for roasting, and put them into the Stew-pan, covered with slices of Lard; Roast them on a middling fire about a quarter of an hour, then add a glass of white Wine, and finish on a slow fire: When done, sift and skim the Sauce, add two spoonfuls of Cullis, and reduce it to a Sauce consistence; put the Truffles round the Chickens, and serve the Sauce upon them.—Chickens roasted with Truffles, are also done by stuffing them with the Livers and Truffles chopped together, and mixed with a little Butter: Serve with a Ragout of Truffles under them.

Poulets à la Saint Cloud.

Chickens St. Cloud Fashion.

BONE two Chickens all to the Legs, and stuff them with a Ragout made of small Onions, chopped Truffles or Mushrooms, fat Livers, and Anchovies, all cut into dice, and well boiled with pretty thick Cullis; sew up the Chickens, and truss them as if they were not boned; give them a fry in Oil or fresh Butter, and braise them in some good Cullis, upon a slow fire, between slices of Lard and Lemon: When done, sift and skim the Sauce, add a little more Cullis, Pepper and Salt, and serve upon the Chickens.—You may also serve with what Sauce you think proper, being braized and stuffed after this manner.

Poulets à la Liaison aux petits Oeufs Composés.

Chickens Liaison Sauce, and small Eggs shammed.

CUT two Chickens into quarters, and braze them with slices of Lard, a glass of white Wine, a fagot of Parsley, green Shallots, a little Basil, one clove of Garlick, two Cloves, a bit of Butter, Flour, Salt, Pepper, a slice of Ham, and one or two spoonfuls of Cullis : When done, sift the Sauce, skim the Fat clean off, and add three Yolks of Eggs beat up with some of the Sauce.—While the Chickens are brazing make your sham Eggs after this manner: Soak Bread Crumbs in good Cullis, until it is quite thick; put it into a Mortar, with one clove of Shallots chopped very fine, a spoonful of Beef Marrow melted, and four or five hard Yolks of Eggs; pound these together with Pepper and Salt, then add two raw Yolks of Eggs; mix it well all together, make it into little Balls, which roll in Flour, and put a moment into boiling Broth; then put them into the Sauce as prepared, and serve upon the Chickens.

Poulets à la Villageoise.

Chickens Country Fashion.

CUT out the Breast-bones of two Chickens, and truss them as for boiling; give them a fry in Butter, lard the Breasts with sprigs of Parsley, the Sides with Lard, and roast them, basting with Hog's Lard to keep the Parsley crisp: When they are done, have ready a well-tasted Ragout of Cucumbers, split the Breasts, and pour it into the Chickens: Serve under a good Cullis Sauce.

Poulets au Gratin.

Chickens in Gratin.

TAKE roasted Chickens, such as have been at table, or others, cut them in pieces, and put them into a Stew-pan with a few spoonfuls of Cullis, half a
glass

glass of white Wine, a bit of Butter, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; simmer all together about a quarter of an hour; lay the Chickens in the Dish you intend for table, with half of the Sauce in the bottom, and Bread Crumbs or Crust Parings; simmer it until it catches; (which is the meaning of Gratin) when ready, add the remainder of the Sauce upon the Chickens.

Poulets en Surtout.

Chickens Masqueraded.

CUT two Chickens into quarters, and braze them with slices of Lard, a few slices of Lemon peeled, a little Consommee, Pepper, Salt, a Faggot, and two Cloves: Cut a large Eel into pretty long pieces, and split each in two, without quite separating them; take out the Bones, and lard the outside with fine Lard: Boil this in Veal Cullis; which, when done, reduce to a Glaze, to glaze the Eel with; lay the pieces of Chickens in the Table-dish, and a piece of Eel upon each: Serve with a Spanish Sauce, or any other, according to fancy and convenience.

Poulets à la Reine.

Chickens, with Sauce à la Reine.

TAKE roasted Chickens, which have served before; cut all the Flesh from the Breast, and cut out the Breast-bone; mince the Meat, and mix it with a Farce made of Bread Crumbs, Cream, Beef Suet, scraped Lard, chopped Parsley, Shallots, Pepper, Salt, Nutmeg, and four or five Yolks of Eggs; fill the Chickens with this, as if whole; smooth them with a knife dipt in Whites of Eggs, strew them over with Bread Crumbs, and bake them in the oven: Serve with a Sauce à la Reine.

Poulets

Poulets au Celandon.

Chickens with Sea-green Sauce.

SCALD a good quantity of Parsley and Garden Cress, or any other Herbs; squeeze the Water out, and pound the Herbs very fine; put them into a Stew-pan with a good deal of Butter, simmer them about half an hour, and then sift them in a Stamine, pressing hard with a spoon to extract the Juice of the Herbs; take part of this Butter to make a Farce, with the Livers chopped, Salt and Pepper; stuff the Chickens with it, and wrap them in slices of Bacon and Paper to roast; put two or three spoonfuls of Cullis into a small Stew-pan, boil it a moment, and put to it some of the former Butter; add a Lemon Squeeze, when ready to serve upon the Chickens.

Poulets a l'Angloise.

Chickens, English Fashion.

PUT half a pint of Cream into a Stew-pan, with as much Milk, and a handful of Bread Crumbs; simmer this till the Liquid is quite reduced to a thick Pap, then add four or five hard Yolks of Eggs chopped, a good bit of Butter, chopped Parsley, Shallots, Pepper and Salt, a little grated Nutmeg, and three raw Yolks of Eggs to make the mixture; stuff a couple of good fat Chickens with it, which ought to be trussed as for boiling, place a few slices of peeled Lemon upon them, wrap them up in Lard, and roast them: Make a Sauce with a good bit of Butter rolled in Flour, the Chickens Livers boiled and minced, a few chopped Capers, one Anchovie, a few drops of Vinegar, Pepper, Salt and Nutmeg; reduce it as a white Liaison, and serve over the Chickens, being first stripped of the Lard and Lemon slices.

Poulets

Poulets en Caïsses.

Chickens in Paper Cases.

TAKE roasted Chickens, and cut all the white Meat into large Fillets; marinate it about an hour, with a little Oil, Parsley, Shallots, Mushrooms, half a Bay-leaf, Pepper and Salt; make Cases of white Paper, put the Fillets therein with their Marinade; and place them in the oven or under a brazing-pan cover: When done, wipe off the Fat as much as possible, and add a little Cullis, and a Lemon Squeeze.

Poulets au Romestic.

Chickens au Romestic, or with a Cullis made with Fragments.

TAKE a Rabbit kept long, and cut as many Fillets (without Bones) as you can; marinate these about an hour in melted Butter or good Oil, with chopped Truffles, Mushrooms, Shallots, Parsley, Pepper, Salt, and Nutmeg; take out the Breast Bones of two Chickens, without breaking the Skin, fill them up with the Fillets of Rabbits, and the Marinade, sew them up very well, and truss them for roasting; give them first fry in Butter, and then roast them, wrapped in slices of Lard and Paper: For the Sauce, simmer the Carcasse of the Rabbit chopped in pieces, with Legs and Yolk of Poultry, adding thereto half a glass of white Wine, and three spoonfuls of good well-tasted Cullis; sift it, and serve upon the Chickens.—You may also serve with a Sauce made with the above Cullis; or with any kind of Game.

Cuisses de Poulets à différentes Sauces & Ragouts.

Legs of Chickens with different Sauces and Ragouts.

WHEN you have occasion to use the white Meat of Chickens by itself, (which is often the case where a deal of work is done) the Legs may also serve for a good Dish. Braze them with pieces of Lard, and a few

few slices of Lemon, to keep them white : Serve them with what Ragout or Sauce you think proper.

Poulets à la Duchesse.

Chickens, the Duchefs's Fashion.

CUT some Artichokes as for frying, leaving only a few of the tender Leaves ; scald them a moment in boiling Water, and then in Broth, with a few slices of Lemon, Pepper and Salt : Roast two small Chickens ; and make a Sauce with chopped Parsley, Shallots, Mushrooms, a bit of Butter, and Flour ; add to this half a glass of white Wine, two spoonfuls of rich Jelly Broth, and a little sprig of Fennel ; boil the Sauce a moment and skim it well : When the Chickens are ready, put them on the Dish, the Artichokes round them, and the Sauce over all.

Poulets aux petits Pois.

Chickens with green Peas.

CUT one or two Chickens as for a Fricassee, put them in a Stew-pan with a little Broth, a good bit of Butter, Flour, a faggot of Parsley, Shallots, and a little Mint ; when half done, put a quart of green Peas into the same Pan, boil on a slow Fire, and add two spoonfuls of Cullis and a little Salt ; let the Sauce be short, and take out the Faggot before you serve.—If you would have it white, add three Yolks of Eggs beat up with Cream, (leaving out the Cullis and Gravy) give it a boil, stirring it continually, and reduce the liquid as much as possible.

Poulets à la Poêle.

Chickens in a Hurry.

SINGE a couple of Chickens trussed as for boiling split them at the back, and flatten them pretty much with a Cleaver, or any thing else ; scald a few slices of Fillet of Veal, and lay them in the bottom of a Stew-pan, with a slice of Ham and two or three

slices of peeled Lemon; parboil the Chickens with a good piece of Butter, two spoonfuls of Oil, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; then lay them in the first Stew-pan upon the Veal, sprinkle some chopped Sweetbreads over them, and cover them over with slices of Lard; let them soak about a quarter of an hour on a slow Fire, add a small glass of white Wine, and finish the brazing; then take out the Chickens, sift the Liquid, and add to it some good Cullis; boil it a moment, skim it very free from fat, add a Lemon Squeeze if necessary, and serve upon the Chickens.—A Fowl, Pigeons, or any other kind of Poultry, may be dressed after the same manner.

Poulets au Parmesan.

Chickens with Parmesan Cheese.

BRAZE a couple of Chickens with slices of Veal and Bacon, a faggot of Parsley, Shallots, Thyme, Laurel, a little Basil, two Cloves, and half an Onion; let them soak some time; then add half a glass of white Wine, a little Broth, whole Pepper, Salt, a good bit of Butter, and a little Cullis: When done, sift and skim the Sauce; put part of it into the table Dish with rasped Parmesan over it, and the Chickens upon that; waste them with the remainder of the Sauce, and sprinkle more Parmesan over them; put them into the Oven, or under a Brazing-pan Cover, with heat enough to give them a fine yellow colour; lastly, clean the border of the Dish, and serve with a short Sauce.

Poulets au Blanc-mangé.

Chickens with a Blanc-mangé.

MAKE a Blanc-mangé with a pint of Cream, boiled with a little Coriander, and a Laurel Leaf; take it off the Fire, and put to it a handful of sweet Almonds, finely pounded; sift it in a Staminc several times, then add four or five raw Yolks of Eggs beat up with a little Cream; put it on the Fire, stirring it constantly,

constantly, for fear the Eggs should curdle : Mince the Breast of a Fowl roasted very fine, with Beef Marrow, seasoned with Pepper, Salt, and Nutmeg, and mix all together. Bone two Chickens, all to the Wings and Legs, and stuff them with this *Blanc-mangé*, truss them properly, and sew them up very well ; put them a moment in boiling Water, to scald ; braze them with slices of Lard, some Milk, a Faggot, two whole Shalots, Pepper and Salt ; when done, prick them in three or four places to let the Fat out, and wipe them with a clean Cloth : serve with a Cullis *à la Reine*.

Poulets au Verjus.

Chickens with Verjuice Grapes, or others.

PUT a good handful of Verjuice Grapes into boiling Water for a moment to scald ; then put them into a Stew-pan with two or three spoonfuls of good Cullis and Jelly Broth, a piece of Butter, Pepper, and Salt : Serve this upon a couple of Chickens roasted, and stuffed with their Livers, &c.

Poulets au Sultan.

Chickens, Turkish Fashion.

MAKE a Farce with a Sweet-bread scalded, fat Livers, and Mushrooms, cut into dice, with scraped Lard, Pepper, Salt, chopped Parsley, and Shalots ; stuff two boned Chickens with this, braze them with slices of Bacon and Lemon, first peeled, slices of Veal, one or two small bits of Ham, a Faggot, half a Laurel Leaf, two Cloves, a little Broth, and half a glass of white Wine ; braze them on a slow Fire about an hour, then sift and skim the Sauce ; add a little Veal Cullis, and small Yolks of hard Eggs, or shrimps, as before directed (*See Poulets aux Petits Oeufs*, page 216 ;) boil it half a quarter of an hour, and serve upon the Chickens.

Poulets

Poulets à la Favorite.

Favourite Chickens.

CUT ONE two Chickens thoroughly, and make a good Farce with Breast of Fowl roasted, Beef Suet or pounded Lard, sweet Herbs finely chopped, Pepper, salt, and Yolks of Eggs, sufficient to mix it well; put the Chickens in two, and lay some of this Farce upon each half; cut an Eel into Fillets, which lay upon the Farce, and cover it over with the Remainder, smoothing it with a Knife dipt in White of Eggs; then roll up the Chickens in slices of Lard and pieces of Stamene, and tie them well with Packthread; braze them in Broth with two glasses of white Wine, a fagot of Parsley, green Shallots, a Laurel Leaf, Thyme, half a clove of Garlick, two of Spices, Pepper and salt; when they are done, take off the Lard, and wipe the Chickens very clean, squeeze them a little in a cloth to get the Fat out, and serve with a Sauce made after this manner: Put two slices of Fillet of Veal into a Stew-pan, with one slice of Ham; soak it on a slow Fire about half an hour, then add two or three glasses of white Wine, and two spoonfuls of good Cullis; boil it about half an hour, to reduce it to the consistence of a Sauce; sift it, skim it very clean, and serve it upon the Chickens.

Poulets en Salade.

Chickens in Sallad.

CUT one or two good Lettuces as for Sallad, put them in the bottom of your Sallad Dish, and upon them Fillets of roasted Chickens, intermixed with Anchovies, chopped Capers, and Sallad Herbs, properly disposed in the form of Sprigs, Flowers, or any other sort of design.

Poulets

Poulets Mignons aux Pistaches.

Favourite Chickens, with Pistachio Nuts.

BONE two small Chickens, all to the Legs and Wings; stuff them with a Farce made of Sweet breads, chopped Truffles, or Mushrooms, scraped Lard, Pepper, Salt, and two raw Yolks of Eggs; truss them as if whole, and sew them up to keep the Farce in; braze them slowly for about an hour with slices of Bacon, Lemon, and Veal, a Faggot, two Cloves, whole Pepper, Salt, and two spoonfuls of Broth; sift and skim the Sauce, add two spoonfuls of good Veal Cullis, and a handful of Pistachio Nuts scalded; boil together a few minutes; wipe the Chickens very clean, and serve the Sauce upon them.

Matelotte des Poulets aux Racines.

Matlot of Chickens with Roots.

CUT a large Chicken into quarters, and put it into a Stew-pan with five or six thin slices of Pickled Pork, two or three spoonfuls of Broth, a little Cullis, a Faggot, and two Cloves; let it simmer slowly: Cut Carrots and Parsneps to what shape you please, and scale them with one dozen of small Onions; simmer them awhile in a Stew-pan by themselves, with a good bit of Butter, and then add a little Broth and Cullis. When three parts done, sift and skim the Sauce of the Chicken, and put it to the Roots; reduce the Liquid pretty thick, and serve it upon the Chicken, the Pickled Pork intermixed.

Poulets Glacés.

Chickens Glazed.

TRUSS two Chickens as for boiling, and either cut them in two, or leave them whole; singe and lard them as you do Fricandeaux, then braze them with slices of Veal, one slice of Ham, three or four whole Mushrooms,

Mushrooms, a faggot of sweet Herbs, half a clove of Garlick, and two of Spices; add a little Broth, and simmer slowly: When done, sift the Sauce, and reduce it to a Caramel, to glaze all the Breast part of the Chickens: Put a little more Broth and Cullis into the same Stew-pan, to gather the remainder of the glaze, which will serve you for Sauce, adding a Lemon Squeeze.—You may serve these Chickens with any stewed Greens.

Poulets à la Paysanne.

Chickens Country-wife Fashion.

BOIL a handful of Bread Crumbs in Cream till it is quite thick, then take it off the fire, and put to it a quarter of a pound of Butter, four Yolks of Eggs, Thyme, chopped Parsley, one Shallot, Pepper and Salt; stuff the Chickens with this, and roast them, being wrapped in slices of Lard and Paper; make a Sauce with a bit of Butter and Flour, one Anchovy pounded small, whole Capers, Pepper and Salt, a little Vinegar and Broth; make a Liaison over the fire, like a white Sauce, and serve it upon the Chickens.

Poulets en Geleé; appellés Au Pere Douillet.

Chickens in Jelly, Au Pere Douillet, viz. Fribbling.

TRUSS two Chickens as for boiling, singe them, and lard them with large Lardons rolled in fine Spices and sweet Herbs; boil them with a Knuckle of Veal first scalded, half a pint of white Wine, two Cloves, a faggot of Parsley, Shallots, Thyme, Laurel, and a little Coriander: When the Chickens are done, take them out and let them cool; skim the Broth, sift it, and boil it awhile with a Lemon sliced, one raw Egg, (and the Shell pounded) to clarify the Broth: When this is clear, sift it in a napkin; put the Chickens into a pan much of their own bigness, place upon them sprigs of green Parsley, and other Colours as you shall think

think proper, bathing the Chickens first with Whites of Eggs to make them stick ; lay the Chickens Breasts undermost, pour over a sufficiency of the Jelly to cover them, and let them cool. — When you want to use them, dip the Pan a moment into warm Water and turn them over gently.

Poulets à l'Indienne.

Chickens Indian Fashion.

(See Turkish Fashion, they are much the same.)

Poulets à la Marmotte.

Chickens the young Wench's Fashion.

CUT Carrots and Parsneps to what shape you like and boil them in Broth with small Onions scalded. Cut Mushrooms and pickled Cucumbers into dice, put these in a Stew-pan, with a bit of Butter, half a clove of Garlick, a Faggot, two Cloves, a little Broth, Pepper and Salt ; boil awhile on a slow fire, then add a spoonful of Cullis, and the Roots ; give them a boiling together, and serve with roasted Chickens.

Du DINDON.

OF TURKEY.

Dindon à la Broche à differents Ragouits.

Roasted Turkey with different Ragouts.

HEN Turkeys are mostly preferable to Cocks for their whiteness and tenderness ; the small fleshy ones are the most esteemed, and they ought to be kept as long as the weather will admit. Make a Forced-meat with the Liver chopped, Parsley, Shallots, scraped Lard, Yolks of Eggs, Pepper and Salt : When properly trussed, give the Turkey a few turns over the fire

fire in a large Stew-pan with Butter; stuff the Farce under the Breast where the Craw was taken out, and roast it, with Lemon slices upon the Breast to keep it white, slices of Lard, and double Paper: Serve with what Ragout you think proper, as Mushrooms, Morels, small Onions, or large Spanish ones, Girkins, small Melons, Cucumbers, Truffles, Green Peas, small Garden Beans, Endive, Cardoons, Roots of any sorts, Celery, Craw-fish, or any thing, according to the season.

Dindon farci d'Oignons & petit Lard.

Turkey stuffed with Onions and Pickled Pork.

SCALD two dozen of small white Onions, and boil them in Broth, with half a pound of Pickled Pork cut into thin slices, a faggot of Parsley, green Shallots, Thyme, a Bay-leaf, two Cloves, whole Pepper and Salt: When done, drain them all, stuff the Turkey therewith, and wrap it in slices of Lard and Paper to roast: Make a Sauce with a bit of Butter, a slice of Ham, two Shallots, and a few Mushrooms; soak it awhile, then add two spoonfuls of Broth, and as much Cullis; simmer it about half an hour, skim it and sift it: When ready, add a small spoonful of Mustard, a little Pepper and Salt.

Dindon au Pere Douillet.

(See the same Name in Chicken Articles.)

SINGE a Turkey over the Charcoal, and truss it as for boiling, the Legs within the Carcase; put it in a large Brazing-pan with slices of Fillet of Veal, a Knuckle, a good bit of Ham, a few slices of Beef, a large faggot of Parsley, green Shallots, one Laurel Leaf, Thyme, a little Basil, four Cloves, a little Broth, a pint of white Wine, Salt and Pepper; boil on a slow fire until the Turkey is done, then take it out, drain it, sift the Broth, and put it on the fire again with two raw Eggs, (the Shells bruised) and

two or three slices of peeled Lemon; boil it, stirring often until it becomes clear, and sift it in a napkin or jelly-cloth: Put the Turkey into a Pan much of its own bigness; boil five or six Craw-fish, lay them properly in the bottom of the pan, intermixed with green Parsley, and other Colours, put the Turkey upon this, Breast undermost, and pour the Jelly upon it.—When you want to use it, dip the Pan in warm Water, and turn it over gently upon a napkin: Garnish the Dish with Parsley.

Dindon en Galantine.

Turkey Coloured.

CUT a Turkey in two, and bone it thoroughly; make a good Farce with Breast of roasted Fowl, and every thing as already repeatedly directed; lay some of it upon each half pretty thick, then lay on minced Ham, Girkins, Truffles or Mushrooms, or both, Bacon cut into dice, hard Yolks of Eggs, White of Fowl, a few sweet Almonds, and Pistachio Nuts; cover these again with some of the Farce, roll up each half, wrap them in slices of Bacon and a piece of Stamine, or any thing else to keep them fast, and put them into a Brazing-pan much of their own bigness, with good Broth, half a pint of white Wine, slices of Veal and Beef, sweet Herbs, two or three Shallots, on clove of Garlick, three of Spices, Thyme and Laurel; braze them on a slow fire about three hours; let them cool in the Broth, to serve cold upon a napkin, or in slices.—It may also be done whole, and equally well.

Dindon à la Daube.

Turkey Doved.

MAKE a good *Salpicon*, viz. a Farce with raw Meat as before directed; lard an old Turkey through and through with large Lardons, rolled in Salt and fine

fine Spices, sweet Herbs finely chopped, and mixed all together; put it into a Brazing-pan of its own bigness, with slices of Lard at the bottom, a large faggot of sweet Herbs, four Cloves, one of Garlick, Thyme, Laurel, two or three Onions, two Carrots in bits, whole Pepper and Salt, a glass of Brandy, a pint of white Wine and Broth; braze slowly about six or seven hours until the Flesh gives under the finger; reduce the Broth, skim it and sift it: Let the Turkey cool in the Sauce, to serve cold together.—It may also be used hot with the same Sauce.—An old one is equally good as a young one for a Daube.

Daube de Dindon Fouré.

Turkey dobed another Way.

BONE an old Turkey thoroughly; lard a middling Fillet of Veal in the same manner as the Turkey *à la Daube*; lard also the Turkey, and stuff it with the Fillet of Veal; finish as the former, and use it the same way.

Dindon au Court Bouillon.

Turkey in its own Gravy.

TAKE out the Breast-bone of a Turkey, and stuff it with a Sweet-bread scalded; cut into small bits Mushrooms, scraped Lard, Pepper and Salt; put the Turkey into a Brazing-pan of its own bigness, wrapped up in slices of Lard, with two spoonfuls of Broth, a jill of white Wine, a Faggot, Thyme, Laurel, three Cloves, and a little Nutmeg; braze slowly, and turn it two or three times: When done, skim the Sauce, sift it, and add a chopped Shallot; reduce the Sauce, and serve upon the Turkey.

Dindon Farci de Trufes à l'Efpagnole.

Turkey stuffed with Truffles, Spanish Sauce.

PEEL about a pound, or a pound and a half of Truffles, add a little Salt, Pepper, and scraped Lard, and stuff a fresh-killed Turkey therewith; sew it up close, wrap it in two or three sheets of Paper, and keep it in this state for three or four days, that it may take the flavour of the Truffles; then roast it with slices of Lard round, and the same Paper: Serve with a Spanish Sauce. See Sauce Articles.

Dindon en Timbale.

Turkey in Moulds.

BONE a fat middling Turkey thoroughly, cut it in two at the back, spread it in a Stew-pan, and fill it with a good *Salpicon* made after this manner: Cut into small bits, Truffles, Mushrooms, a scalded Sweetbread, fat Livers, Parsley, Shallots, Pepper and Salt. —Put this into the Turkey, and sew it up like a bag; place a few slices of Lemon upon it, wrap it up in a Stamine, giving it the form of a Kettle-drum; (that is, round at bottom, and flat at top) braze it in a Stew-pan of its own bigness, with a little Broth, a glass of Wine, a few slices of Veal, a Faggot, three Cloves, half a clove of Garlick, Thyme, Laurel, Pepper and Salt: When done, skim the Sauce, and fift it; add a little Cullis, and reduce it to a good consistence: Serve this upon the *Timbale*, being first well wiped of its Fat.

Dindon à l'Ecarlate.

Turkey Scarlet Colour.

TAKE up the Skin of a small Turkey from the Flesh without breaking it, and stuff as much Craw-fish Butter under as possible; stuff the inside with a Ragout made of the Liver, Mushrooms, Pepper

per and Salt, prepared in a good Cullis short Sauce; sew it up, and wrap it with slices of Lard and Pepper. Serve with a Craw-fish Cullis; you will find the method of making it in the Cullis Articles.

Dindon à la Mayence.

Turkey Mayence Fashion.

TRUSS a Turkey for roasting, singe it over the fire, and lard all the Breast with Mayence Ham, instead of Lard; (cut the Ham with the grain, otherwise it will break in larding) wrap the Turkey up in several Papers, and roast it, basting it often with Butter: Make a Sauce with a rich Cullis, half a glass of white Wine, two spoonfuls of Gravy, Pepper, Salt, and two or three Shallots finely chopped.

Dindon à la Poêle.

Turkey in a Hurry.

TRUSS a Turkey with the Legs inward, and flatten it as much as you can; put it in a Stew-pan, with melted Lard, chopped Parsley, Shallots, Mushrooms, and a little Garlick; give it a few turns on the fire, and add the Juice of half a Lemon, to keep it white; then put it in another Stew-pan; with slices of Veal, one slice of Ham, the melted Lard, and every thing as used before, adding whole Pepper and Salt; cover it over with slices of Lard, and soak it about half an hour on a slow fire; then add a glass of white Wine and a little Broth, and finish the brazing; skim and sift the Sauce, add a little Cullis to make a Liaison, reduce it to a good consistence, and serve upon the Turkey.

Dindon Farci de Marons & Saucisses.

Turkey roasted, stuffed with Sausages and Chesnuts.

ROAST what quantity of Chesnuts you think proper, peel them, and pound a few to make a Farce, with the Liver, chopped Parsley, Shallots, &c.

Q 4

a little

a little Salt and Pepper, a bit of Butter, and three raw Yolks of Eggs; stuff the Craw of the Turkey with this, and the Body with the whole Chesnuts, and a good many small Sausages, first fried in Butter till half done; roast the Turkey, wrapped up with slices of Lard and Paper, and serve with a Chesnut Cullis. See Cullis Articles.

Salmi de Dindon.

Turkey hashed.

CUT the remains of a roasted Turkey properly; put them into a Stew-pan, with a glass of white Wine, chopped Parsley, Shallots, Mushrooms, Truffles, if any, Salt and Pepper, two spoonfuls of Cullis, and a little Broth; boil half an hour, and reduce to a short Sauce: When ready, add a pounded Anchovy, and a Squeeze of Lemon; skim the Sauce free from Fat, and serve all together.

Cuisses de Dindon à la Provençale.

Legs of Turkey the Provence Fashion.

TAKE the Legs of a roasted Turkey, put them into a Stew-pan with a glass of Wine, as much Broth, Pepper and Salt, a faggot of sweet Herbs, two Cloves, and one of Garlick; simmer about an hour to reduce the Sauce: Make a Ragout with a Sweet-bread, chopped Mushrooms, Parsley, Shallots, and a bit of Butter; soak this a little while, then add a little Broth and Cullis, and boil it some time: When ready, add a pounded Anchovy, chopped Capers, and a handful of Olives stoned; warm together, without boiling: Let your taste guide you for Pepper and Salt, and the sharpness of the Sauce, which should be relishing. Serve upon the Legs.—This is also called *Cuisses Masquées*, viz. Legs masked.

Raw Legs of Turkeys are also braized tender, then dipped in Oil or melted Butter, broiled of a fine brown

brown colour, and served with Sauce Remoulade.—This
is called *Cuisses de Dindon à la Gendarme*.

Ailes & Cuisses de Dindon Glacées.

Wings and Legs of Turkey Glazed.

CUT off the Wings and Legs of a Turkey; (if of
a large one, the Wings alone will do for a Dish)
cut them pretty large from the Breast, lard them all
over, or only one, to please different palates; braze
them on a slow fire with slices of Veal and Ham, a
Faggot, two Cloves, whole Pepper, Salt, and Broth:
When done, skim the Sauce, reduce it to a Glaze,
and finish it like Fricandeaux.—You may also braze
the Legs in the same manner, and serve them with
what stewed Greens, Sauce, or Ragout; you shall think
proper. Or they may be dressed *à la Sainte Menekoult*,
or with *Sauce Robert*.—The remainder of the Turkey
will serve for *Filets à la Béchamel*, in Paper Cases, *au*
Gratin, for Forced-meat, and many other purposes,
as occasion shall require.—The Legs of Turkies that
have been served before may also be dressed as above.

Filets de Dindon de plusieurs Façons.

Fillets of Turkey different Ways.

CUT the remainder of a roasted Turkey into Fillets,
all to the Legs; prepare a Sauce with chopped
Mushrooms, a bit of Butter, chopped Parsley, a Fag-
got, Shallots, half a clove of Garlick, Broth, Pep-
per and Salt; boil it some time, then take out the
Faggot and Garlick; put in the Fillets to warm with-
out boiling, and add a Liaison of two Yolks of Eggs
and Cream, and a Lemon Squeeze, when ready.—
You may also dress it with Cullis Sauce, or any
other.

Cuisses

Cuisses de Dindon en Façon de Cuisses d'Oyes.

Legs of Turkies preserved, like the Legs of Geese.

ROAST the Turkies till about half or three parts done, and let them cool; then cut off the Legs and Wings properly, and lay them close in an earthen vessel, spreading some Salt upon each, and a few Laurel Leaves between; sift the Fat of the roasting, mix it with fresh Hog's Lard, and melt a sufficient quantity of these together to pour into the pot, so as to cover the whole; let it cool, and then cover it with Leather or strong Paper, and fasten it so that the air does not penetrate.—When you have occasion to use them, dip them in hot Water to melt off the Grease, and finish them in a Braze; or broil them, and serve with what Sauce or Ragout you please.

Cuisses de Dindon en Surprise.

Sham Legs of Turkey.

BONE a couple of Legs quite to the end, and fill the inside with a Farce made of Livers, Sweet breads, Mushrooms, Parsley, Shallots, Pepper and Salt, two Yolks of Eggs, scraped Lard, and a little Nutmeg; sew them up, and braze them with slices of Lard and Lemon: Serve with a Spanish Sauce.—Legs that have been served before will also do for this Dish; but then the Farce must be previously boiled in Cullis, first covered with Bread Crumbs, and finished in the oven.

Pates de Dindons à la Sainte Menchault.

Stumps of Turkies, Sainte Menchault; fried or broiled.

SINGE ten or twelve Stumps over a Charcoal fire, pick them very clean, and cut off the Spurs and Claws; braze them in a small Stew-pan with fat Broth, two glasses of white Wine, a Faggot, Thyme, Laurel, Nutmeg, one Onion, a couple of Carrots cut

in three or four pieces, Pepper and Salt; when done, strain them, dip them in the Fat of their Braze, roll them in Bread Crumbs, and broil them slowly, basting often with Butter: Serve with fried Parsley. — You may also fry them, being dipped in a good thick Batter: When they are brazed tender, you may serve them with what Sauce you please; also in Jelly, with Colours, and Taragon Vinegar: Serve cold with the Jelly properly laid.

Des PIGEONS.

Of PIGEONS.

Fricassée de Pigeons à la Poulette.

White Fricassée of Pigeons.

SCALD a few Pigeons in hot Water, (if large ones cut them in quarters, middling in halves, and if small ones let them remain whole, trussing the Legs upwards) put them into a Stew-pan, with a good piece of Butter, a slice of Ham, chopped Mushrooms, a Faggot, Thyme, a Bay-leaf, and two Cloves; soak them a little while, then add a small quantity of Broth, with very little Salt, and whole Pepper; simmer on a slow fire, reduce the Broth, and take out the Ham and Faggot; make a Liaison with two Yolks of Eggs and Cream, warm without boiling, and add a Lemon squeeze. — If you would garnish the Pigeons with any thing, such as Sweet-breads, or Artichoke-bottoms, scald them in boiling Water before you put them to the Pigeons. — You may also dress them with Cullis, as many people do not like Cream, adding, in like manner, Sweet-breads and Artichoke-bottoms, which should be half done before mixing with the Pigeons, they require more time to braze than young Pigeons, which

which are commonly used for this purpose.—In the instance they are called *Pigeons au Coulis*.

Fricassée de Pigeons aux petits Pois.

Fricassée of Pigeons with Green Peas.

PREPARE small Pigeons as the former, or cut large ones into quarters or halves; put them into a Stew pan with a good piece of Butter, a slice of Ham, what quantity of Peas you please, a faggot of Parsley and a little Broth and Gravy: When half done, add a little Cullis; finish the boiling, reduce the Sauce and take out the Faggot and Ham: If you please you may add a trifle of Sugar, Salt and Pepper, according to taste.—You may also dress them white, by only using Broth in the boiling, and finishing with two Yolks of Eggs beat up with Cream.

Fricassée de Pigeons à la Paysanne.

Fricassée of Pigeons Country Fashion.

CUT half a pound of Pickled Pork into thin slices and soak it on the fire about half an hour, until it is half done; scald two or three large Pigeons in boiling Water, cut them into halves, and put them to the Pork, with a faggot of Parsley, Shallots, Thyme, Laurel, and two Cloves; soak them a little while then add Water and whole Pepper: When done, skin and sift the Sauce, add three Yolks of Eggs and Cream, and make a Liaison without boiling: When ready, add a little Vinegar.

Pigeons en Surtout.

Pigeons Masqueraded; (see Chickens ditto).

Pigeons au Soleil.

Pigeons of a fine bright Colour.

SCALD small Pigeons, leaving both the Pinions and Legs, split them a little at the back, and skewer the Legs so as to keep them pretty close; braze them

with a few slices of Lard, slices of Lemon, a Faggot, two Cloves, a slice of Ham, Pepper, Salt, and a little Broth: When they are almost done, take them out to drain, and dip them in a good thick Batter made of Flour, two spoonfuls of good Oil, fine Salt, Cyder, small Beer or Wine, poured in by little and little, and stirred continually to make it of a pretty thick consistence; fry them in fresh Hog's Lard, or Oil, of a fine yellow Colour, and serve with fried Parsley. It is the fine brown Colour which they ought to have when properly fried, which gives them the name, as in several other Dishes.

Pigeons Fourés aux Pistaches.

Stuffed Pigeons and Pistachio Nuts.

ONE three or four large tame Pigeons, all to the Wings and Legs; stuff them with a *Salpicon* made of Sweet-breads, fat Livers, chopped Mushrooms, Parsley, Shallots, Pepper and Salt; sew them up as of whole, and braze them with slices of Lard and Veal, a Faggot, a glass of white Wine, and as much Broth: When done, sift and skim the Sauce, add two spoonfuls of Cullis, and boil a moment; then add a small handful of scalded Pistachio-nuts, and serve upon the Pigeons.

Pigeons au Court Bouillon.

See Turkey; this is done the same, allowing for the difference of time in brazing, &c.

Pigeons à la Sainte Menekoult.

THIS has been repeated so often, that I shall forbear giving any further direction about it, except any material reason should require it; as common sense will guide, for the different sorts of meat.

Pigeons

Pigeons Glacés aux Legumes.

Pigeons Glazed and served with stewed Greens.

THEY are larded and brazed like Fricandeaux and Chickens, as before directed; finish the same way and serve with such stewed Greens as the season affords, or as fancy directs.

*Pigeons à la Périgord au Gratin.**Pigeons Perigord.*

PEEL as many whole Truffles as you have Pigeons and put them into a Stew-pan with a glass of white Wine, a slice of Ham, Broth, a Faggot, and two Cloves, and simmer them some time: Truss four or five small Pigeons, the Legs inwards; take a little Broth and Flour, with a few slices of Lard and Lemon, Pepper and Salt; make this boil, and stir continually, then boil the Pigeons slowly therein. The Truffles being done, take out the Faggot and Ham, put the Pigeons to them, and simmer them some time together: Make a little Forced-meat with Livers of Poultry, chopped Mushrooms, Truffle Parsley, and Shallots, mixed with a little scraped Lard, two Yolks of Eggs, Pepper and Salt; put this into the bottom of the Dish, and place it on ashes fire to make it catch at bottom; drain the Fat off, and serve the Pigeon upon it, intermixed with the Truffles.

Pigeons au Cingara, (an old Gascoon Word.)

BRAZE four Pigeons with slices of Lard and Broth, a faggot of sweet Herbs, a little Salt and Pepper; cut four slices of Ham, which soak some time in Water to make them fresh, then soak them in a Stew-pan on the fire until they are done; take them out and put a little Cullis into the same Pan, with a little Vinegar, to gather what remains at the bottom, and boil it a moment; put the four slices of Ham upon pieces of fried Bread of the same bigness, and the Pigeons

Pigeons intermixed, and pour the Sauce over all; or with only the Ham slices upon the Pigeons, with the sauce poured over them.

Pigeons à la Broche à différentes Sauces & Ragouts.

Roasted Pigeons with different Sauces and Ragouts.

MAKE a Farce with the Livers, Mushrooms, Parsley, Shallots, scraped Lard, two Yolks of Eggs, Pepper and Salt; stuff the Pigeons with it, and roast them with a slice of Lard wrapped in Paper, or without; and serve them with what Ragout you think proper, or is most convenient.—You may also braze them, and serve with what Sauce or Ragout you please.

Pigeons au Basilic.

Pigeons with Basil.

BRAZE what Pigeons you please in a common Braze, the Legs being trussed inwards; make a Farce with Bread Crumbs soaked in Cream till it is quite thick, Beef Suet scalded, a little chopped Basil, Parsley, green Shallots, Pepper and Salt, mixed with Yolks of Eggs: When the Pigeons are done, drain them, and let them cool, then wrap them all over with some of this Farce; bathe them in Eggs, sprinkle them with Bread Crumbs, and fry them of a good colour: Serve with fried Parsley.—You may also prepare this Dish with Pigeons which have been served ready, with or without a Farce: Cut them in two, dip them in thick Batter and Bread Crumbs, and fry them as before: Serve with fried Parsley.

Pigeons en Hochepot à l'Espagnole.

Hotchpot of Pigeons, Spanish Fashion.

TRUSS two or three large Pigeons, and boil them in a small Soup-pot with Broth, all sorts of Roots scalded, as Carrots, Parsneps, Celery, one dozen of small Onions, a faggot of Parsley, Shallots, Thyme, one

one Laurel-leaf, whole Pepper and Salt; boil on a slow fire with little Liquor: When they are done put the Pigeons into the middle of the Dish, take out the Faggot, and place the Roots round, well intermixed; Serve with a Spanish Sauce.

Pigeons are also served with any sorts of stewed Greens; and in this instance they are brazed by themselves, and served upon what Greens you please. — Observe, that they take their name from the Greens with which they are served, as, *Pigeons à la Braze d'Chicorée*, &c. that is, Pigeons brazed with Succory, &c.

Pigeons en Crépine au Pontife.

Pigeons in Cowl, Pontiff Sauce.

THEY are done as all other directions to the same purpose, stuffed with a good Farce made of Sweet breads, or Veal Kidney, Herbs, &c. brazed, and served with the above Sauce.

Pigeons aux Ecrévisses.

Pigeons with Craw-fish Cullis.

BOIL the Tails* of the Craw-fish whole in good Broth; you may also add a little Cream to the Craw-fish Cullis, and one or two Yolks of Eggs, to give more consistence: Dress four middling Pigeons, two being larded like Fricandeaux, and a couple of Sweet-breads cut in two, and two of the pieces larded also: Glaze the larded pieces; and to keep the other white, put a slice of Lemon and a slice of Lard upon each, while brazing: These may either be served with stewed Greens, or with the usual Sauce. — Pigeons and Parmesan are done after the same manner as all other Dishes under the same direction: Also *au Gratin*. — Observe, that as four Pigeons alone look rather naked in a First-course Dish, they should be garnished with Sweet-breads, Artichoke-bottoms, Forced-meat Balls, Chestnuts, Olives, or whole Craw-fish, well tasted, and brazed together.

Pigeons

Pigeons à la Bry, à l'Italienne.

Pigeons à la Bry, (the Inventor's name) with Italian Sauce.

TRUSS two or three large tame Pigeons as for roasting; make a Stuffing with the Livers, chopped with Parsley, Chibol, a trifle of Garlick, scraped Lard, Pepper and Salt, and mix it well with two Yolks of Eggs; lard the Pigeons with sprigs of green Parsley pretty thick, and, while roasting, baste them often with fresh Hog's Lard, to keep the Parsley green and crisp: Serve with *Sauce à l'Italienne*, which you will find in the Sauce Articles.

Pigeons à la Crème aux Ecrévisses.

Pigeons with Cream and Craw-fish, as a Fricassée.

BRAZE the Pigeons with a few slices of Lard and the ordinary Seasoning: Make a Ragout with small Craw-fish well picked, by putting them into a Stew-pan with a few Mushrooms, a faggot of Parsley, a few Chibols, a little Basil, two Cloves, and a proper quantity of good Butter; keep them a little while upon the fire, and then add some Broth, Pepper and Salt; reduce till it is pretty thick, and make a Liaison with three Yolks of Eggs beat up with Cream, a little Nutmeg, and some Parsley scalded and chopped; finish as usual without boiling, and serve the Pigeons upon the Ragout.

Pigeons au Beurre d'Ecrévisses.

Pigeons with Craw-fish Butter.

THEY are prepared by stuffing some of the Butter under the Skin of the Breasts, then roasting them, and serving them with Consommee Sauce, a little of the Butter being mixed therein. — See the method of making Craw-fish Butter, hereafter.

R

Pigeons

Pigeons accompagnées aux Ecrévisses.

Pigeons accompanied with Craw-fish.

BRAZE the Pigeons in a light Braze, with the like number of large Craw-fish; season the Braze properly, and skim and sift the bottom of it to serve with the Pigeons, intermixed with the Craw-fish, and add what seasoning you please to the Sauce.

Small Pigeons are also sometimes served in the Shells of large Craw-fish, which must be properly picked of the small Claws, and the Meat made into a Farce. Put a small brazed Pigeon into each Shell, and place the Farce round them; then rub them over with Yolks of Eggs, and put them into a Stew-pan with a few slices of Veal, a glass of white Wine, and a few spoonfuls of good Cullis: When done, skim and sift the Sauce, add a little more Cullis, and serve them hot.—The Pigeons require but a short time to braze.

Pigeons à la Charmante.

Pigeons in a delightful Manner.

SCALD five or six small Pigeons, and braze them with a few slices of Lard and peeled Lemon, Pepper, Salt, a faggot of sweet Herbs, and Broth. Lard three or four Sweet-breads as for Fricandeaux, and put these last into a Stew-pan by themselves, with some Broth, a few thin slices of Veal Fillet, a Faggot, a few Chibols, two Cloves, and a little Basil; braze slowly; and when done, sift and skim the Braze, and reduce it to a Glaze, to rub over the larded side of the Sweet-breads; add a little Consommee to gather the remainder of the Glaze which may stick to the bottom of the Pan, sift it again through a sieve, and add a little more Pepper and Salt, if necessary, and a good squeeze of Lemon. Intermix the Pigeons and Sweet-breads upon the Table-dish, and pour the Sauce

Sauce over the former, but not over the latter, as it would spoil the colour of the Glaze.

Pigeons au Monarque.

Pigeons Royal Fashion.

SINGE what number of Pigeons of an equal bigness you please, put a peeled Truffle in each, and give them a fry in Butter, with chopped Mushrooms, Parsley, Chibols, a slice of Ham, Pepper and Salt; then put them into a Stew-pan to braze, with a few slices of Veal first scalded, and the first Seasoning over the Pigeons; cover them with thin slices of Bacon, and a Laurel-leaf, and put a sheet of white Paper over the whole; stop the Pan close, and simmer on a slow fire until they be quite tender: Take out the Pigeons, and wipe off the Fat; sift the Braze, boil a moment to skim it very clean, and, when ready, add a Lemon Squeeze, and serve it upon the Pigeons.

Pigeons en Surprise à la Ravigotte.

Pigeons Masked, with Ravigotte Sauce.

SCALD five or six small Pigeons, and truss them with the Legs inwards; scald also as many Cabbage Lettuces for a quarter of an hour, and then squeeze out the Water; make a Farce of roasted Poultry, scalded Suet or Cow's Udder, Bread Crumbs soaked in Cream, chopped Parsley, Chibols, Shallots, Pepper and Salt; mix these well together with raw Yolks of Eggs, and put some of this Farce into each Lettuce, and a Pigeon in the middle; tie them very well with packthread, and braze them in a small Pot or Stew-pan, with a little Broth, a slice of Ham, a Raggot of sweet Herbs, half a clove of Garlick, (or two of Shallots) a Laurel-leaf, two Cloves, and a little Salt and coarse Pepper: When they are done, take them out; squeeze them gently in a clean Cloth to

R 2

extract

extract the Fat, and serve with hot Ravigotte Sauce. See the Sauce Articles.

Pigeons à la Crème.

Pigeons with Cream Sauce.

SINGE the Pigeons on a Charcoal fire, truss them as the last, and scald them a moment in boiling Water; split them a little at the back, and fill them with a Farce made of scalded Sweet-breads cut into dice, mixed with chopped Mushrooms, Shallots, Parsley, Pepper, Salt, and scraped Lard; braze them between thin slices of Lard with a few spoonfuls of Broth, and when done, drain and flatten them a little; place a Farce made of Poultry and proper seasoning, mixed with raw Yolks of Eggs, as usual, round each Pigeon; roll them in Veal Cowl, dip them in Yolks of Eggs, and then in Bread Crumbs, drop a little Oil over them, and give them a good colour in the oven: When ready, wipe off the Fat, and serve with a good rich Cullis Sauce; that which is called *Restorant*, (or the richest) is as proper as any.

Pigeons au Parmesan, et au Gratin.

Pigeons glazed, or with Parmesan Cheese.

SINGE five or six small Pigeons, and stuff them with a Farce made of their Livers, with scraped Lard, chopped Mushrooms, Shallots and Parsley; put them into a Stew-pan upon thin slices of Veal, and slices of Lard over them, with a few spoonfuls of Broth; simmer on a slow fire, and when done, take out the Pigeons: Put a little Cullis into the same Pan, boil it a moment, and sift it in a sieve; put a little of this Sauce into the Table-dish, with rasped Parmesan Cheese, and the Pigeons upon it; then add more Sauce and Cheese, and keep the Dish on a slow fire, with a proper cover whereupon to place hot coals sufficient to give the Cheese a yellow-brown Colour.

or it may be done in a soft oven: Serve it dry.—For the *Gratin*; take a scalded Sweet-bread and two fat Livers, and cut them into two or three pieces; take also two or three Artichoke-bottoms half boiled, with a few Mushrooms, a slice of Ham, four small Pigeons singed and scalded, a little Parsley and Thyme, half a clove of Garlick, a few Chibols, two Cloves, one Laurel-leaf, and a proper quantity of Butter; give all a fry in a Stew-pan for a few minutes, then add some Gravy and a glass of white Wine, a little Broth, coarse Pepper and Salt; simmer slowly, and when done, skim off the Fat very clean, pour half of the Sauce into the Table-dish, and place it on a pretty smart fire until it forms a *Gratin*, viz. catches at the bottom; then put the Pigeons thereon, and the remainder; simmer a little while together that the Ragoût may take the taste of the *Gratin*; and when ready to serve, add a Lemon Squeeze to the remainder of the Sauce, and pour it over all.

Pigeons à la Fiane.

From the Name of the Inventor.

MAKE a good Puff-paste, cut it into pieces of a proper bigness, and press each hard into a Scollop-shell, to make it take the form thereof, and then bake them in the oven; observing to prepare double the number of these artificial Paste-shells to the number of Pigeons you intend to dress. Take three or four pretty large Pigeons, scald them, leaving the Legs, Wings, and Heads, and braze them in well-seasoned Braze till about half done; then take them out, dip them in a Batter made of Flour, Oil, white Wine or Beer, the White of an Egg beaten up, and a little Salt, taking care that it be neither very thick nor thin: Lastly, fry the Pigeons of a fine yellow colour, serve one in each of the Paste-shells, and cover them over with another.

Pigeons aux Ailes, aux Grenadins.

Pigeons as if alive, with Fricandeaux.

TAKE half a dozen Pigeons of equal bigness, and scald them without taking off the Heads or Wings; truss the Legs within the Body, and put small skewers in the Necks, to keep them in the form in which they appear when feeding; braise them slowly for about an hour in a White Braze, with a few slices of Ham, Veal, and Lard, placing the Pigeons upon the Meat, backs undermost, and laying thin slices of Lard over them; season them with a little Salt and coarse Pepper, half a peeled Lemon sliced, a glass of white Wine, a little Oil, and some sweet Herbs. Prepare a small Fricandeu, which lard, braise, and glaze as usual: When ready to serve, place the Fricandeu in the middle of the Dish, and the Pigeons round it, sticking the Bills therein as if they were feeding upon it; sift and skim the Braze as usual, add a little Cullis to thicken it, and pour it over the Pigeons only, and not over the Fricandeu.

Pigeons à la Brunette.

Brown Pigeons.

SINGE five or six middling-sized Pigeons, lard them thoroughly with Truffles, and give them a fry in a Stew-pan with a few spoonfuls of Oil or Butter, chopped Truffles, Parsley, and Shallots; then put them with all their seasoning into another Pan, garnished with slices of Ham and Veal, cover them over with thin slices of Lard, and soak them about half an hour on ashes fire; add a glass of white Wine, as much Broth, and finish the brazing; take out the Pigeons, put a little Cullis to the Braze, boil it a moment, skim and sift it well through a sieve, add a Lemon Squeeze, and serve it upon the Pigeons.

Pigeons

Pigeons au Reverend.

Pigeons the Clergyman's Fashion.

TRUSS good large Pigeons with the Legs inwards, split them at the Back, flatten them a little, and marinate them about an hour in Oil, with the Juice of a Lemon, two whole cloves of Garlick, two or three Spice Cloves, Thyme, Laurel, Pepper, Salt, Basil, and Parsley; then fry them in Hog's Lard, and serve with fried Parsley.

Pigeons à la bâte.

Pigeons in a hurry.

TRIM small Pigeons, and put them into a Stew-pan with a good piece of Butter, a glass of Wine, half a Lemon sliced, a bunch of Parsley, Chibols, Shallots, Basil, two Cloves, a slice of Ham, and a few small slices of Veal first scalded; put the Pan upon a brisk fire for about a quarter of an hour, then place them upon a slow fire, simmer them till perfectly done, and serve with what Sauce you please.

Pigeons au Gros René.

Pigeons with a Ragout.

SINGE middling-sized Pigeons, and leave the Legs at full length; stuff them in the Craw with a Farce made of their Livers, scraped Lard, chopped Truffles or Mushrooms, Shallots and Parsley, mixed with Yolks of Eggs; give them a fry in Butter, and then wrap each Pigeon in a slice of Veal larded as for a Fricandeau, and roast them: Serve with any of the following Ragouts, viz. of Sweet-breads, Mushrooms, Truffles, Cocks-combs, or fat Livers, properly relished with Pepper and Salt, and a good Lemon Squeeze.

Pigeons à la Mœlle.

Pigeons with Marrow.

TRUSS tolerable-sized Pigeons as for roasting, and stuff them with a Farce made of Beef Marrow, two Anchovies, Shallots, Parsley, a few Tarragon-leaves, and a little Pepper, mixed with raw Yolks of Eggs; wrap the Pigeons in slices of Lard and Paper, roast them, and serve with a Sauce made of Cullis, a glass of white Wine, as much Broth, two slices of peeled Lemon, a few Rocomboles bruised, a little Salt and Pepper; boil this about half an hour, reduce it to a good consistence, and sift it through a sieve; then add a piece of Butter and some chopped Parsley, simmer it a little, and serve it under the Pigeons.

Pigeons à la Provençale.

Pigeons Provence Fashion.

TRUSS the Pigeons as for boiling, put them into a Stew-pan with a spoonful of Oil, scalded Sweet-breads, Mushrooms and Truffles, (or you may leave out the Truffles if you please) a clove of Garlick, a faggot of sweet Herbs, two Cloves, and a few Basil-leaves; simmer them a moment, add some Broth Cullis, and a glass of white Wine, and stew them slowly: When done, skim the Sauce, add three Yolks of Eggs beat up with some Broth, two Shallots finely chopped, a little Nutmeg and Pepper; make a Liaison without boiling, and add a Lemon Squeeze when ready to serve.

Pigeons en Herison.

Pigeons like Hedge-hogs.

IN preparing this Dish the Pigeons are larded with Ham, the ends of the Lardons being left pretty long, so as to resemble the thorns of a Hedge-hog; they are then stuffed with a *Salpicon* half stewed, and afterwards

afterwards brazed with proper seasoning, like all other Ragouts, and served with what Sauce you please.

Pigeons à l'Intendante.

Pigeons the Comptroller's Manner.

THESE are dressed nearly the same as *Pigeons à la Princeſſe*, (See pag. 250.) only that in this Dish the Truffles are omitted.

Pigeons aux Oignons en Crépine.

Pigeons in Cowl, with Onions.

CUT a dozen of large Onions into dice, put them in a Stew-pan with a good quantity of Butter, and stir them over a slow fire till they are done; when they are cool, mix them with three raw Yolks of Eggs, a little scraped Lard, a pinch of pounded Aniseed, two chopped Anchovies, Salt and Pepper.—Take small Pigeons brazed as usual, wrap them in some of this first preparation, and afterwards in pieces of Veal Cowl; folder the Cowl with Yolks of Eggs, roll them in Bread Crumbs, and lay them in the Table-dish; pour a few drops of Oil or melted Butter over them, place them in the oven to take a good colour, and serve under them a Sauce made of good Bullis and Consommee.

Pigeons à la Crapaudine.

Pigeons like a Toad.

HINGE the Pigeons, and truss them with the Legs inwards; and, to give them the form required, leave the Head on, split them at the Belly, and turn the Breast over the Head; otherwise cut the Pinions and the Neck off, and split them at the Back: Marinate them about an hour in Oil, with sprigs of green Parsley, whole Shallots, chopped Mushrooms, Pepper, Salt, and a few chopped Chibols; roll them in Bread Crumbs several times, dipping them each time in the Marinate,

Marinate, to make as much of the Crumbs stick thereupon as possible; broil them over a clear fire, basting with the remainder of the Marinate. When they are done, serve a clear Sauce under them, made of Cullis, a little Verjuice or Vinegar, Pepper and Salt; or with a *Ravigotte*.

Pigeons à la Martine.

Flatted Pigeons.

THEY are dressed in the same manner as the last except that the Sauce is different. The proper Sauce for this Dish is made with Cullis, a piece of Butter rolled in Flour, a pounded Anchovy, with a few chopped Capers, Shallots, a little Nutmeg, Pepper and Salt; warm all together, and when ready add a Lemon Squeeze, and Serve the Sauce under the Pigeons.

Pigeons à la Princesse.

Pigeons, the Princess's Fashion, so called from the Richness of the Preparation.

SCALD six small Pigeons, truss them as for boiling and braze them between slices of Lard, and a many peeled Truffles, with a glass of Wine, a little Broth, and a faggot of sweet Herbs. Scald also six Artichoke-bottoms, and braze them in another Pan with a little Broth, two slices of peeled Lemon, Pepper and Salt. In a third Pan braze also slowly scalded Sweet-bread, one or two fat Livers and Mushrooms, all cut into dice, with a proportionable quantity of Butter, and a little Broth. When three parts done, add the bottom of the Pigeon-braze to this last (being properly skimmed and sifted) simmer them together, and reduce the Sauce pretty thick; make Liaison with Cream and Yolks of Eggs, add some Parsley scalded and finely chopped, a little Nutmeg and Lemon Juice; pour some of the Sauce into the

Table

Table-dish, put the Artichoke-bottoms therein, and place one of the Pigeons upon each; intermix the Truffles, &c. between the Pigeons, and pour over the remainder of the Ragout.

Compôte de Pigeons, au Sang.

Stewed Pigeons, with Blood.

IN the preparation of this Dish the Pigeons must be taken alive from the Dove-house, killed immediately, and the Blood saved, squeezing a little Lemon therein, and stirring it continually to keep it from curdling. Scald the Pigeons, and truss the Legs within the Bodies; put them into a Stew-pan with a scalded Sweet-bread, a few Mushrooms, some Butter, a slice of Ham, a bunch of Parsley, a small clove of Garlick, two Cloves, Thyme, Laurel, and Basil; place them on the fire till they catch a little, then add some Broth, a glass of white Wine, Pepper, Salt, and a few spoonfuls of Cullis; when half done, add a few Onions boiled tender in Broth, make a Sauce with good Cullis, form a Liaison with Yolks of Eggs and the Blood, put these to the Ragout, and simmer them together till of a proper thickness; take out the Ham and Parsley, and serve with short Sauce.

Pigeons à la Daube, et au Fenouil.

Pigeons dobed, with or without Fennel.

SINGE and truss large Pigeons as Chickens for boiling, lard them through and through with large lardons, seasoned in Spices, put them into a Pot that will just hold them, with slices of Veal, Ham, and a bunch of Parsley, Chibols, Shallots, Thyme, Laurel, Basil, three or four Cloves, coarse Pepper, a glass or two of white Wine, and finish them on a slow fire. If for a First-coarse Dish, sift the Braze, and skim off the Fat very clean; add a little Cullis to thicken, and serve it upon the Pigeons.—If they are intended

ed to be eaten cold, lay the Pigeons on the Table dish, sift the Sauce over them without Cullis, and put them bye in a cool place.—In the last instance, the Pigeons are brazed as usual, being previously stuffed with a Farce made of their Livers and proper seasoning, and a little Fennel scalded and chopped fine; or with Fennel mixed with Butter and Cullis for Sauce which may be served with them whether they are brazed or roasted.

Pigeons à l'Eminence.

Pigeons the Cardinal's Fashion.

TAKE small Pigeons that have been brazed, and put them into the Shells of large Craw-fish; braze them a little while together, with a few slices of Veal and Ham, and proper seasoning. They are finished after the same manner as the *Pigeons accompagnées aux Ecrévisses*, (see pag. 242.) and served with the Sauce of the last brazing, (being properly skimmed and sifted) adding a little Cullis thereto, and relishing them properly with Lemon Juice.

Pigeons à l'Allemande.

Pigeons German Fashion.

TRIM a quarter of a hundred of small Craw-fish and put them into a Sauce-pan with a good piece of Butter, some Mushrooms, Thyme, Laurel, a bunch of Parsley, a few Chibols, two Cloves, and a slice of Ham; keep them on a brisk fire for a few minutes, add some Broth, Pepper and Salt; braze about half an hour, and reduce the Liquid to a good consistence, then take out the Parsley and Ham, make a Liaison with raw Yolks of Eggs and Cream, and, when ready, add a Lemon Squeeze, and serve upon small Pigeons brazed as the last.

Pigeons à l'Echalotte.

Pigeons farced with Shallots.

MAKE a Farce with the Livers chopped with a few Shallots, and mixed with Butter, Pepper, Salt, and the Yolks of two Eggs : Stuff the Pigeons, and broast them, being wrapped first in Lard, and afterwards in Paper : Serve with a Sauce made of a little Broth, a piece of Butter rolled in Flour, a little Salt, Pepper, and grated Nutmeg ; make a Liaison without boiling, add a good Lemon Squeeze, and serve under the Pigeons.

Pigeons en Matelotte.

Matlot of Pigeons.

TRUSS four middle-sized Pigeons as for boiling, singe them, and scald each with a couple of Anchovies ; put them into a Stew-pan with a proper quantity of Butter, one dozen (or more) of small Onions, a faggot of Parsley, Chibols, one or two Shallots, two Cloves, and a little scalded Fennel ; give them a few turns on the fire, and afterwards simmer them slowly in Broth, with a glass of white Wine, coarse Pepper and Salt : When they are about three parts done, skim off the Fat very clean, add a little Cullis, with some small Sausages scalded, and finish the stewing ; relish the Sauce with a good Lemon Squeeze.

Timbale de Pigeons au Fumé, et en Pâte.

Pigeons of a Game Flavour, in Moulds or in Paste.

MAKE a Farce with a stale Hare or Rabbit, a few bits of Ham, Cow's Udder or Beef Suet, scraped Lard, fine Spices, Truffles or Mushrooms, Chibols, and Shallots, mixed with raw Yolks of Eggs : Garblish a Mould or a small Stew-pan with thin slices of Lard, put three parts of the Farce thereon, making a hole

hole in the middle, for the reception of a cold Pigeon Ragout, with all the Liquor belonging to it; place the remainder of the Farce upon the Ragout, fold it up with Yolks of Eggs, cover it with slices of Lard and put it into the oven; or finish it on a slow fire with a proper quantity of hot Coals upon the cover of the Pan. When ready, turn it over gently, take off the Lard, wipe it clean from Fat, make a little hole at the top to pour in a *Sauce Pontife*, or any other, and relish it with a good Lemon Squeeze.

The same may be done with Puff-paste, for the making of which the Author recommends Oil or fresh Hog's Lard; but Butter, if really good, is much preferable.

Poupeton de Pigeons aux Choux-fleurs.

Pigeons masked with Colliflowers.

IN this Dish the Ragout is prepared as in the last directions; the Pigeons are covered with a good rich Cullis, and then masked, or perfectly hidden with stewed Colliflowers.

Pigeons aux Trufes.

Pigeons with Truffles.

IN this preparation the Pigeons are larded with Truffles and Ham, and brazed with Veal, Ham and a few chopped Truffles; their Broth serving for Sauce, with a little Cullis, and a Lemon Squeeze added thereto.—They may also be marinated for about an hour in Oil, and all sorts of sweet Herbs, then cut in two, dipped in good Batter, and fried. Or they may be dressed in all the different ways of Chickens, allowing for the time of boiling, roasting or brazing.

Des Canards, Canetons, Oyes, & Oisons.

Of Ducks and Ducklings, Geese and Goslings.

Canard aux petits Pois.

Duck and Green Peas.

TRUSS a Duck (or two Ducklings) like a Fowl for boiling; scald it, and braze it with slices of Lard and Lemon, a little Broth, whole Pepper, Salt, a faggot, two Cloves, Thyme, and half a Leaf of laurel: Put a quart of Peas into a Stew-pan, with a bit of Butter, a faggot of Parsley, a little Mint, Broth and Gravy: When done, add a little Cullis, Pepper and Salt, and serve upon the Duck, being well drained.

Canetons Roulés.

Duckling Rolled.

MAKE a good Forced-meat with Breasts of roasted Poultry as usual; cut a pretty large Duckling in two, bone it thoroughly, and lay the Farce thereupon; roll it up, tie slices of Lard round it, and boil it in a little Broth, with a glass of white Wine, a Faggot, and two Cloves: When done, squeeze the Fat gently out, and wipe the Duck clean: Serve with what Sauce you please.—Small Ducklings may be dressed in the same manner, observing only that they must not be cut in two.

Canetons en Hatereau.

Duckling's roasted on small Skewers.

CUT one or two Ducklings into quarters, bone them, and fill each piece with a Forced-meat, like the former; roll them tight, lard them like a Fricandeau, and

and put them on skewers to roast : Serve with a Sauce made of Jelly Broth, Cullis, half a glass of Wine, a Faggot, a slice of Lemon, Pepper and Salt, boiled a little while together, and sifted.—You may also braise a whole Duck, stuffed with the like Forced-meat, and serve with what Sauce you think proper. The Sauce gives it the name.

Canetons de Roüen à la Broche.

Rouen Ducklings roasted.

IF you would have them for a First-course Dish give them a few turns with Butter in a Stew-pan then wrap them up in Paper to roast : They must not be too much done. Serve with a good Consomme Sauce, chopped Shallots, the Juice of an Orange Pepper and Salt. — If for a Second-course Dish, roast them crisp without Paper, and serve also with Juice of Seville Orange.

Canetons à l'Italienne.

Ducklings Italian Fashion.

PUT one or two Ducklings into a Stew-pan to simmer a little while on a slow fire, with fine Oil Parsley, Shallots, Mushrooms, Pepper and Salt; then put them into another Pan upon a few slices of Veal and Ham, and all the first seasoning; cover them with slices of Lard, and soak on a very slow fire; then add a glass of white Wine and Broth, and finish the brazing : Add some Cullis to the Sauce, skim the Fat off very clean, and sift it in a sieve; wipe the Ducklings clean, drain out the Fat, and serve the Sauce upon them; or a *Sauce Italienne*.

Canetons en Fricandeaux.

Ducklings in Fricandeau,

ARE larded and braized as the former; then glazed and finished according to all similar directions.

Canetons

Canetons à la Purée Verte.

Ducklings with Green Peas Porridge.

PUT a few slices of Veal and Ham into a Stew-pan, with one sliced Onion, and two Carrots cut into pieces; soak these together on a middling fire, and add some Broth when it begins to catch like a Cullis; then boil on a slow fire till the Meat is done: Simmer your Peas about half an hour, with a bit of Butter, the green Tops of Shallots, a little Winter Savory and Parsley: When they are done, sift them in a Strainer; and then sift the Sauce to mix with the Porridge: You may do the same with dry Peas, only adding Spinach Juice to make the Porridge green: Stuff two Ducklings with scalded Lettuces chopped, White of Fowl and Livers, scraped Lard, Shallots, Parsley, Pepper, Salt, and two Yolks of Eggs; braze as the former, and serve with the green Porridge.

Canard en Timbale.

(See Veal, Pig, Chickens, &c.)

Canards à la Romaine.

Ducks, the Roman Fashion.

THEY are boned, stuffed with a *Salpicon* Farce, and brazed in a common Braze: Serve with Cullis Sauce and Lemon.

Canard à la Nivernoise.

Duck with Sauce Nivernoise.

It is larded through and through, the Lardons being rolled in chopped sweet Herbs and fine Spices; then brazed as all other, and served with the above-mentioned Sauce.

and put them on skewers to roast : Serve with a Sauce made of Jelly Broth, Cullis, half a glass of Wine, a Faggot, a slice of Lemon, Pepper and Salt, boiled a little while together, and sifted.—You may also braise a whole Duck, stuffed with the like Forced-meat, and serve with what Sauce you think proper. The Sauce gives it the name.

Canetons de Rouën à la Broche.

Rouen Ducklings roasted.

IF you would have them for a First-course Dish give them a few turns with Butter in a Stew-pan then wrap them up in Paper to roast : They must not be too much done. Serve with a good Consomme Sauce, chopped Shallots, the Juice of an Orange Pepper and Salt. — If for a Second-course Dish, roast them crisp without Paper, and serve also with Juice of Seville Orange.

Canetons à l'Italienne.

Ducklings Italian Fashion.

PUT one or two Ducklings into a Stew-pan to simmer a little while on a slow fire, with fine Oil Parsley, Shallots, Mushrooms, Pepper and Salt; then put them into another Pan upon a few slices of Veal and Ham, and all the first seasoning; cover them with slices of Lard, and soak on a very slow fire; then add a glass of white Wine and Broth, and finish the brazing : Add some Cullis to the Sauce, skim the Fat off very clean, and sift it in a sieve; wipe the Ducklings clean, drain out the Fat, and serve the Sauce upon them; or a *Sauce Italienne*.

Canetons en Fricandeaux.

Ducklings in Fricandeau,

ARE larded and braized as the former; then glazed and finished according to all similar directions.

Canetons

Canetons à la Purée Verte.

Ducklings with Green Peas Porridge.

PUT a few slices of Veal and Ham into a Stew-pan, with one sliced Onion, and two Carrots cut into pieces; soak these together on a middling fire, and add some Broth when it begins to catch like a Cullis; then boil on a slow fire till the Meat is done: Simmer your Peas about half an hour, with a bit of Butter, the green Tops of Shallots, a little Winter Savory and Parsley: When they are done, sift them in a Strainer; and then sift the Sauce to mix with the Porridge: You may do the same with dry Peas, only adding Spinach Juice to make the Porridge green: Stuff two Ducklings with scalded Lettuces chopped, White of Fowl and Livers, scraped Lard, Shallots, Parsley, Pepper, Salt, and two Yolks of Eggs; braze as the former, and serve with the green Porridge.

Canard en Timbale.

(See Veal, Pig, Chickens, &c.)

Canards à la Romaine.

Ducks, the Roman Fashion.

THEY are boned, stuffed with a *Salpicon* Farce, and brazed in a common Braze: Serve with Cullis Sauce and Lemon.

Canard à la Nivernoise.

Duck with Sauce Nivernoise.

IT is larded through and through, the Lardons being rolled in chopped sweet Herbs and fine Spices; then brazed as all other, and served with the above-mentioned Sauce.

Canard à la Daube.

Duck Dobed.

IT is larded as the former, stuffed with a *Salpicon*, and boiled with a Knuckle of Veal, Lemon slices, Coriander, and every thing necessary to make a Jelly of the Broth: The Duck must remain to cool therein, and you may garnish it with Colours, if you please.

Canard aux Navets.

Duck with Turneps.

BRAZE a Duck (larded or not) in Broth, with one Onion, Roots, a Faggot, two Cloves, Thyme, half a Leaf of Laurel, whole Pepper and Salt; cut Turneps into what Shape you please, scald them, and give them a fry in Butter; then boil them in Veal Gravy and Cullis: When the Duck is done, skim and sift part of the Sauce, and add it to the Turneps; reduce it pretty thick, and serve upon the Duck.

Macédoine de Canard.

Macedonian Ducks.

CUT four Artichoke-bottoms, each into pieces, and put them into boiling Water, with about a pint of Garden Beans, first scalded and husked; boil these together till almost done, then drain them, and put the whole into a Stew-pan, with a good bit of Butter, chopped Mushrooms, a little Winter Savory, Parsley, and Shallots, all finely chopped; add a little Flour, two spoonfuls of Veal Gravy, and a glass of white Wine, and simmer slowly till all is well done; reduce the Sauce to a proper consistence, and when ready to serve, add a little Cullis, a Lemon Squeeze, Salt and Pepper: Serve this Ragout under two Ducks cut into quarters, and brazed in a well-seasoned Braze, with slices of Veal and Lard, as usual.

Canard

Canard de plusieurs Façons.

Duck in different Manners.

USE either a large Duck or two Ducklings, which truss like a Fowl for boiling; put it into a Pot much of its own bigness upon a few thin slices of Lard, a little Broth, a glass of Wine, Pepper, Salt, Onions, Carrots, a head of Celery sliced, a faggot of sweet Herbs, a few Chibols, two Cloves, and a Laurel-leaf: When done very tender take the Duck out, wipe the Fat off very clean, and serve with what Sauce or Ragout you please; such as Sweet-breads, Green Peas, Turneps, Chesnuts, Olives, Cucumbers, or any kind of stewed Greens, according to the season: All which you will find in the Ragout Articles.

Canard à la Prussienne.

Ducks the Prussian Fashion.

THE Legs of such Ducks as have been served before will do as well for this Dish as fresh ones; otherwise the remainder of the Carcase may serve for some other Dish, as a Fricandeau, or to cut into Fillets. Braze the Legs with slices of Lard, a glass of white Wine, as much Broth, a faggot of sweet Herbs, Pepper and Salt; but if they have been taken from Ducks already roasted, let them only remain in the Braze long enough to take the seasoning. Mince the remains of Woodcocks or Partridges, season the Meat as if to serve by itself, spread some of it on pieces of Veal Cowl, place the Legs thereon, and cover them over with more of the Mince-meat; wrap each Leg very well in the Cowl, baste them over with Yolks of Eggs, and put them into the oven till the Cowl is of a fine yellow Colour: When ready, wipe off the Fat, and serve with a Sauce made of Cullis, Consommee, and a few chopped Shallots, Pepper and Salt; add a pro-

per quantity of the Juice of a Seville Orange or Lemon, to give the Sauce a relishing sharpness.

Grenadins de Canard à la Royale.

Small Fricandeau of Duck.

IT is boned, cut in pieces, each piece filled with a raw Salpicon Farce, and larded and brazed with Sweet-breads, and Artichoke-bottoms; it is then finished as all other Fricandeaux, with a glaze upon it.—You may serve Ducks or Ducklings brazed, with any sorts of Sauce or Ragout, stewed Roots or Greens, Truffles, Morels, Mushrooms, Chestnuts, and all sorts of Cullis, as most convenient.

Filets de Canard de plusieurs Façons.

Duck hashed, different Ways.

ROAST two Ducks till three parts done, and let them cool; then cut the Breast in thin slices, and take care to preserve the Gravy; the Legs will serve for another Dish, which you may dress by wrapping them in Cowl with a good Farce, and serve with Cullis Sauce; or done in a *Sainte Menéboult*: For the Fillets, cut Cucumbers, and marinate them about an hour with a little Vinegar, Salt, and one Onion sliced; then take out the Onion, squeeze the Cucumbers in a Cloth, and put them into a Stew-pan with a bit of Butter, a slice of Ham, a little Broth, Flour, and Veal Gravy; boil slowly, skim it well, take out the Ham, and then add the Meat thereto, to warm without boiling.—You may also do the same with chopped Truffles, or Mushrooms, or any thing else you think proper, according to season.—A cold roasted Duck will answer much the same end for this Dish.

Oyes & Oïsons de plusieurs Façons.

Geese and Goslings of different Manners.

TRUSS a green Goose, the Legs inside ; scald it, and boil it in Broth, with a faggot of sweet Herbs, Pepper and Salt, one or two sliced Onions, bits of Carrots, and Celery : Serve it with Green Peas, or Chestnut Cullis, or Peas Porridge, or Sauce *Ravigotte*, Sauce *a l'Echalotte*, or any other : Or you may roast it plain.—Goslings may be dressed the same way, or with a Forced-meat made of the Livers, Chestnuts, Sausage-meat, Parsley, Shallots, Thyme, Pepper and Salt ; simmer all together about a quarter of an hour with Butter ; then stuff the Goose with it, and roast it crisp.

Cuisses & Ailes d'Oyes, comment les conserver.

How to preserve Legs and Wings of Geese.

ROAST as many Geese as you think proper, till three parts done ; then let them cool, cut off the Wings and Legs as large as possible, fix them close in an earthen Pan, with Laurel-leaves between each piece, a few Cloves, and Salt at discretion ; sift the Fat of their roasting, and mix it with melted Hog's Lard sufficient to cover the Meat, pour it on hot, and let it cool thoroughly ; then cover the Pan with Leather or strong Paper, and keep it in a dry place. When you want to use them, put them in hot Water to melt the Fat, and broil or braze them a little : Or you may dress them any other way you please.

Oye à la Daube.

Dobed Goose.

IT is done in the same manner as a Turkey ; an old one is equally proper for this, and for nothing else. Legs and Wings are also dressed to any Sauce or Ragu, either brazed or broiled in Cowl, with Forced-

meat, or larded as Fricandeaux, with all sorts of Cullis or Greens: The Feet are also done in Jelly like the Stumps of Turkies, being first brazed, and afterwards fried or broiled.

Oye à la Carmagnole..

Goose in M. Camagnole's Manner, (the Inventor.)

TRUSS a Goose as for roasting, stuff it with its Liver chopped, a good piece of Butter, Pepper Salt, a few Shallots, Basil Leaves, and a good spoonful of Mustard; roast it without being wrapped in Paper; and when near done, baste it with melted Butter, mixed with Mustard and two raw Yolks of Eggs, and strew Bread Crumbs over it while basting, sufficiently to form a fine brown Crust: Serve with a Consomme Sauce mixed with two spoonfuls of Cullis, little Mustard, Pepper and Salt; warm without boiling, and squeeze in a Seville Orange, or Lemon in proportion.

Oye diversifiée.

Goose different Ways.

CUT a Goose into quarters, (if the whole is too much for a Dish, use only the Legs and Wings) braze them with slices of Lard and Broth, a glass of white Wine, a few slices of Onions and Carrots, and all such Seasoning as is used in other Brazes: Being done very tender in this manner, you may serve with any sorts of Garden-stuff Ragouts, such as Turneps, Green Peas, small Onions, and Cucumbers; or with Peas or Lentil Porridge in winter; with *Ravigote* Sauce, or any other, according to taste.—If Legs and Wings of Geese are dressed as a Hochpot, they must be boiled with all kinds of Roots, and a few pieces of Pickled Pork, or Bacon, without taking off the Rind,

Pieds d'Oyes en Cristeaux.

Stumps of Geese in a clear Jelly.

SCALD ten or twelve Stumps or Pestles of Geese, or any quantity you please, braze them in a good seasoned Braze, with sliced Lard, Spices, and a Faggot as usual; when they are done, wipe them with a clean cloth; clarify about a pint of good strong Veal Cullis, by boiling it with three or four Eggs bruised, with the Shells; stir it now and then till it becomes clear, then strain it through a wet napkin; taste the Jelly lest it be too salt, and add a few drops of Tarragon Vinegar. Dress the Feet in a Stew-pan or a deep Dish, pour a sufficiency of the Jelly over them to cover them completely, and let them cool. When you would send them to table, cut each Stump handsomely with the Jelly belonging to it, and lay them properly on the Dish. — The same may be done of the Stumps or Pestles of any other Fowls.

Des POULARDES & CHAPONS.

Of FOWLS and CAPONS.

Poularde au gros sel.

Fowl plain boiled.

TRUSS the Legs of the Fowl in the inside, scald it a moment, and boil it in the Soup-pot (or by itself) about an hour and a half. It is done sufficiently when the Leg gives under the pressure of the finger. Serve with its own Broth, or a little of any other, and salt over it. — You may also dress it the same way to garnish any sorts of Soups.

Poularde au Court Bouillon.

A Fowl in its own Gravy.

TRUSS it as the former, and lard it through and through with Lard, Ham, and Parsley; put it into a Pan much of its own bigness, with a bit of Butter, two slices of Lemon, a Faggot, Thyme, half a Leaf of Laurel, two Cloves, sliced Onions, bits of Carrots, Pepper and Salt, a glass of white Wine, and as much Broth; simmer slowly, skim and sift the Sauce, and serve it with the Fowl, adding proper Seasoning.

Poularde au Reveil.

Fowl au Reveil, viz. with a quick, sharp Sauce.

PREPARE a Fowl for roasting; make a Farce with the Liver, scraped Lard, two or three Tarragon Leaves, a little Chervil, Burnet, Garden Cresses, Pepper, Salt, and two Yolks of Eggs; stuff the Fowl with it, wrap it in slices of Lard and Paper, and roast it: Make a Sauce with a few of the above Herbs pounded, one Anchovy, and a few Capers: add a little Cullis, and sift it; then add some more Cullis, a little Mustard, Pepper and Salt, and warm without boiling.

Poularde à la Royale.

Fowl Court Fashion.

STUFF it with a well-tasted cold Ragout made of Sweet-breads, fat Livers, and Mushrooms; sew it up, and roast it, covered with slices of Lard and Paper: Serve with a Ragout of Pistachio-nuts, which you make by simmering a handful in a Stew-pan, with a bit of Butter, Jelly Broth, a spoonful of good Cullis, Pepper and Salt.

Poularde

Poularde à la Servante.

Fowls in a plain Way.

PREPARE a Fowl for roasting, and make a Farce with the Liver, Parsley, Shallots, a bit of Butter, Pepper, Salt, and a little Basil; stuff the Fowl with it, and roast it wrapped in slices of Lard and Paper: When three parts done, take off the Paper and Lard; waste it all over with Yolks of Eggs beat up with melted Butter, sprinkle Crumbs of Bread over it in abundance, and finish the Fowl of a fine yellow Colour: Make a Sauce with a bit of Butter, one chopped Anchovy, a few Capers, a little Flour, two spoonfuls of Broth, Nutmeg, Pepper and Salt; form a Liaison like a white Sauce, and serve it under the Fowl.

Poularde au Duc.

Fowl, the Duke's, or his Grace's Fashion.

MAKE a Ragout with Sweet-breads and Mushrooms, put it into a Stew-pan, with half a glass of white Wine, two spoonfuls of Cullis, as much Broth, a Faggot, half a clove of Garlick, a few Basil Leaves, a little Flour, and two Cloves; boil it till three parts done, reduce the Sauce thick, take out the Faggot, and let it cool: Cut out the Breast-bone of a good Fowl, lard it like Fricandeaux, and stuff it with the Ragout; braze it in Broth, with a few slices of Lard, a faggot of sweet Herbs, and two slices of Lemon: When done, sift the Sauce, reduce it to a Caramel, and glaze the larded part of the Fowl: Serve under it a Pontiff Sauce, or any other.

Poularde à la Reine.

Fowl with Sauce à la Reine.

PUT half a pint of Cream into a Stew-pan, with a little Coriander-seed, one Laurel and two Basil Leaves, and boil it a moment; pound a handful of sweet

sweet Almonds, sift them in a Stamine with the Cream and add thereto four or five raw Yolks of Eggs, the Breast of a roasted Fowl minced, Marrow, a little Pepper, Salt, and Nutmeg; put the Stew-pan on slow fire, stirring it continually, until the Marrow melted: Bone a Fowl, all to the Legs and Wings, and stuff it with the above; sew it up very close, put it a moment in boiling Water, then braze it upon slices of Lard, with a little Milk, Salt, Pepper, and one large Onion sliced; cover it over with slices of Lard also, and then with white Paper; braze on slow fire, and when done, prick it in several places to let the Fat out: Serve with a Cullis *à la Reine*. (See the Cullis Articles.

Poularde en Saucisse.

Fowls in the Form of a large Sausage.

CUT a Fowl in two, bone it thoroughly, and flatten the Meat with a Roller; put a middling quantity of Forced-meat upon each half, made of Breast of Fowl roasted, Bread Crumbs soaked in Cream, scraped Lard, Udder, Parsley, Shallots, Salt and fine Spices mixed with three Yolks of Eggs; tie up the pieces in the form of large Sausages, wrap them in slices of Lard, and afterwards in pieces of Linen Cloth or Stamine; braze them in Broth, with a glass of white Wine, a faggot of sweet Herbs, whole Pepper, Salt, sliced Onions and Carrots: When done, untie the Cloths, take off the Lard, squeeze them gently between a Cloth to press out the Fat, and serve with what Sauce you please.

Poularde Frite.

A Fowl fried.

CUT a Fowl into quarters; braze it with slices of Lard, Milk, Coriander, Thyme, Laurel, one clove of Garlick, a piece of Butter, Pepper, Salt, Nutmeg,

two sliced Onions, and bits of Roots; when done, let it cool in the Braze: Take the fattest part to dip the Fowl in, and strew it with Bread Crumbs; then dip it in Yolks of Eggs, strew it again with Bread Crumbs, and fry it crisp and of a fine brown Colour in fresh Hog's Lard: Serve with fried Parsley round the Dish.

Poularde en Cingarat.

Fowl, with Slices of Ham. See Pigeons ditto.

STUFF a Fowl with a Farce, made of fat Livers, Truffles, Mushrooms, chopped Parsley, Shallots, Scraped Lard, Beef Marrow, Pepper and Salt; fry it a moment in a Stew-pan with Butter; cut slices of fried Bread the length of the Fowl, and as many thin slices of Ham as will cover it completely; lay the Fowl upon the Bread, cover it all round with the Ham, tie it wrapped in a sheet of Paper rubbed over with Butter, and roast it; save the Gravy that drips during the roasting, and serve it under the Fowl, with the Ham and Bread slices.

Poularde à la Sainte Menebault.

Fowls, St. Menebault.

THESE are done in the same manner as all Dishes under the same denomination, being first brazed either whole, in halves, or in quarters; then dipped in good Butter, strewed with Bread Crumbs, and finished upon the gridiron, or in the oven: Serve with what Sauce you think proper.

Poularde aux Ecrévisses, viz. Craw-fish, is also done according to all similar directions.—Garnish the Dish with the Tails, and serve with a good Craw-fish Cullis.

Poularde à la Tartare.

Fowls, Tartary Fashion.

THESE are done in the same manner as Chickens under the same appellation, pag. 211. except that Fowl may be cut into quarters instead of halves; marinate

marinate with the same preparation, making due allowance for time and quantities.—Proper attention the best guide to all references from one Dish to another, which I do for brevity's sake.

Poularde au Point de Jour.

Fowls like the Dawn of Day (from the various Colours.)

MAKE a well-seasoned Ragout of Truffles, Mushrooms, Craw-fish Tails, and fat Livers cut in pieces; let it cool: Cut the Breast-bone out of a good large Fowl, stuff it with the Ragout, sew it up close and put it into a small Brazing-pan, upon slices of Fillet of Veal; cover it over with slices of Lard, a slice of Ham, whole Pepper, Salt, a faggot of sweet Herbs, four whole Truffles, and two Sweet-breads cut into halves; soak this about a quarter of an hour, pour to it a glass of Wine, and a little Broth, and finish on a slow fire: Make also half a dozen small Veal Fricandeaux, and glaze them as usual; form a Gratin upon ashes in the Dish you intend for table, with chopped Livers, scraped Lard, chopped Parsley, Shallots, and two Yolks of Eggs; put a little Cullis to it, wipe the Fat off the Fowl, lay it upon the Gratin and the Sweet-breads, Truffles and Fricandeaux intermixed; you may also mix Craw-fish therein; skin and sift the Braze, add a little Cullis, and a Lemon Squeeze; pour it over the Fowl and Sweet-breads but not upon the Fricandeaux which are glazed.

Poularde aux Trufes.

A Fowl with Truffles.

TRUSS a Fowl for roasting, farce it with its Liver chopped, and Truffles, Pepper and Salt, mixed with a piece of Butter, and a little scraped Lard, wrap it in slices of Lard, and then in Paper; cut a few Truffles into round large slices, being first peeled

finned

immer them with a bit of Butter, a faggot of sweet herbs, half a clove of Garlick, half a Laurel-leaf, one clove, and two Leaves of Basil; throw in half a glass of white Wine, a little Broth and Cullis, Pepper and Salt; reduce it to a good consistence, skim it well, and add a Lemon Squeeze when ready to serve.

Fricandean d'une Poularde.

Fricandean of a whole Fowl.

CUT a Fowl in two, and bone it thoroughly; make a *Salpicon*, viz. (raw Forced-meat) of a Sweetbread cut into large dice, a few fat Livers, Truffles, Mushrooms, or both, chopped Parsley, Shallots, and scraped Lard, mixed with three Yolks of Eggs, Pepper and Salt: Fill the Fowl with this Farce, sew it up, and give it a fry in Butter for a moment; then broil it like a Fricandean, braze it in Broth, with a few slices of Veal and Lard: When done, sift and skim the Sauce, reduce it to a Caramel, and glaze the Fowl with it: Serve with what Sauce you please.

Poularde Etuvée.

Stewed Fowl.

BRUSS a Fowl for boiling, and put it into a Stew-pan with melted Lard, two spoonfuls of Oil, chopped Parsley, Shallots and Mushrooms; keep it on a slow fire in this for about a quarter of an hour, turning it often; then put it into another Stew-pan, prepared with slices of Ham and Veal, Pepper and Salt; cover it with all the first Seasoning, thin slices of Lard, and white Paper, and soak it about a quarter of an hour; add a glass of white Wine, and finish the brazing on a slow fire: sift and skim the Braze, add a little Cullis, and a Lemon Squeeze, and serve on the Fowl, being well drained of Fat.

A Fowl cut in Fillets may be brazed and finished in the same manner, or in Fricassee: A Fowl that has been

been roasted will do equally well for this last Dish; but then it must be finished without boiling.—It is called *Filets de Poulardes à l'Angloise*.

Poularde au Sang.

Fowl stuffed with Black Pudding Preparation.

FRY two fine-chopped Onions in Butter until they are almost done; then add chopped Parsley, Shallots, and a little Coriander-seed pounded, Pepper and Salt, half a pound of Tripe, or Marrow, four raw Yolks of Eggs, and half a pint of Hog's Blood: thicken it on the fire without boiling: Take out the Breast-bone of a Fowl, and stuff it with this; sew it up, and roast it wrapped in Lard and Paper: Serve with Cullis and Consommee Sauce.

Filets de Poularde à la Poulette.

Fillets of Fowl Fricassee.

MAKE a small Ragout, with one Sweet-bread and a few small whole Mushrooms; put this into a Stew-pan with one slice of Ham, a faggot of sweet Herbs, one or two Cloves, a bit of Butter, Broth, Pepper and Salt, and a chopped Shallot: When done take out the faggot and Ham, and put in the Fillets to warm without boiling; make a Liaison with two Yolks of Eggs and Cream, and a Lemon Squeeze when ready.—Observe, that this Ragout is for the Fillets of Fowls that have been roasted before: You may put these Fillets to any Sauce or Ragout you please. The Sauce gives the name.

Poularde Glacée.

Fowl Glazed.

THIS is braized and glazed in the same manner as the *Poularde en Fricandeau*, only that it is done without stuffing. Serve with its own Sauce, or any other.

Poularde

Poularde en Crepine.

Fowl in Cowl.

THIS is cut in two or four pieces, boned thoroughly, filled with good Forced-meat, rolled up in Cowl, and either brazed, or done in the oven, or under a brazing-pan cover, or Dutch oven: Serve with a Sauce *Ravigotte*, or any relishing Sauce.

Poularde en Galantine.

Fowl in Cake, or Marbled.

SEE Sucking Pig, or any other Dish under the same title: It is boned, stuffed, and brazed much in the same manner: Serve either hot or cold.

Poularde à la Silvie.

From the Name of a Lady.

TRUSS a Fowl as for boiling, and cut it in two; make a hot Marinade with two spoonfuls of good oil, a good piece of Butter, Pepper, Salt, chopped shallots, Mushrooms, and a little Basil; marinate the Fowl about an hour in this; then wrap each half in double Paper, with as much of the Marinade as possible, and bake it in a Dutch oven, or under a Brazing-pan cover, with a slow fire under and over: When it is done, unfold the Paper, save as much of the Herbs that stick thereon as you can, and the Gravy of the Fowl; mix them with a little Cullis and Broth, boil together a moment, skim the Sauce, and add a Lemon Squeeze when ready to serve.

Poularde à la Financiere.

Fowl, the Receiver-General's Manner.

PLIT the Back of a good Fowl, and bone the Back only; stuff it with four large Truffles, as many fat Truffles chopped with Mushrooms, scraped Lard, two Yolks of Eggs, Pepper and Salt; sew it up, put it into

into a small Brazing-pan, with a few slices of Lard but no Broth, and braze it between two fires slowly; its own Gravy will serve for Sauce, when well skimmed, adding the Juice of a Seville Orange.

Cuisses de Poularde Accompagnées.

Legs of Fowls garnished.

BRAZE four Legs of Fowls, with one dozen small scalded Onions, Broth, a few slices of Lard, a Faggot, two Cloves, Thyme and Laurel: When half done, add an Eel cut in pieces, six Craw-fish, half a glass of white Wine, Pepper and Salt, and braze slowly: When all is done, take the bottom of the Braze, sift and skim it very clean of Fat, add two or three spoonfuls of Cullis, and reduce to a Sauce of consistence; intermix the Fowl and other things properly on the Dish; the Onions also, and a few bits of fried Bread; pour the Sauce over all, with a Lemon Squeeze.

Filets de Poularde soufflée à la Béchamel.

Fillets of Fowl with a raised Bechamel Sauce.

PUT a good piece of Butter into a small Stew-pan with a slice of Ham, three chopped Shallots, Parsley, and half an Onion sliced; soak these awhile, then add Cream and Flour, and boil together till pretty thick; sift the liquid in a sieve, then put in the Fillets of roasted Fowl, two Whites of Eggs well beaten up, Pepper and Salt; beat all together to make a rise, pour it on the Dish you intend for table, garnish it all over with Bread Crumbs, and small bits of Butter, close to each other, and give it Colour in the oven.—You dress Fillets of any sorts of Poultry or Game in the same manner; also with a *Béchamel* Sauce and the Fillets intermixed with Craw-fish; only do not serve, not to pour the Sauce upon the Craw-fish, it would spoil the look of the Dish.

Poularde

Poularde au Miroir.

Fowls in a very clear Jelly.

CUT off the Legs and Rumps of a couple of Fowls, then split the rest at the Back without separating the Breast; roast them wrapped in slices of Lard and Paper, and let them cool; strip off the skin, and pare off whatever spots there may be, as they must be very white; lay them cross-ways on the Dish you intend for table, with Yolks of Eggs boiled hard, Craw-fish, and a few green Girkins, all properly disposed, as your fancy shall direct: Then make a good Meat-jelly, well clarified with Lemon, Whites of Eggs, and the Shell bruised; strain it as usual, and pour it over the Meat: It is a pretty cold Dish.—This Dish is also called *à l'Aspic*; when you mix Taragon Vinegar with Jelly, a few Taragon Leaves with the Meat, and other refreshing Herbs, called *Ravigotte*.—Any other sorts of Meat or Fish may also be done the same way in Jelly, seasoning each according to their quality and quantity. Also any sorts of Fruits, &c.

Cuisses de Poularde à l'Eventail.

Legs of Fowl in the Shape of a Fan.

BONE the Legs of a Fowl, all to the Stumps; braze them with about a dozen pieces of Ham, cut as for larding, a large piece about three inches long, a glass of white Wine, Broth, two Cloves, a Faggot, half a clove of Garlick, half a Laurel-leaf, a little whole Pepper, but no Salt; when the Legs are almost done, take them out, together with the Ham; skim and sift the Sauce, and reduce it to a Glaze; let the Legs cool, then make holes therein to stick the Ham in, in the form of Fan-sticks; dip them in a Batter made of a middling thickness with Flour, a Spoonful of Oil, white Wine, and two Whites of Eggs; fry them in fresh Lard, or Oil, of a good brown Colour, and serve them quite hot.—You may

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do the same with a roasted Fowl, which has been served before, cut into large pieces.—This Dish is also made with Calves Ears brazed, then cut Fan-fashion, good Forced-meat laid thereupon, and garnished with Girkins, Beet-root, and any other Colours: Serve upon a good Cullis Sauce.

Cuisses de Poularde au Quadril.

Legs of Fowl quartered, or coloured.

BRAZE the Legs of a Fowl whole, and make a good relishing Ragout with small Mushrooms, and Truffles cut round and small; (the Parings of the Truffles will serve to mix with any sorts of Forced-meat) simmer them with a bit of Butter and Broth. When done, add a few spoonfuls of Veal Cullis, and a Lemon Squeeze; sift half of the Brazing to put to the Ragout, give them a boiling together, skim off the Fat, and wipe the Legs very clean; lay them cross-ways on the Dish, garnish with the Truffles and Mushrooms quarter-ways, but so that each may be separate, which gives the name of *Quadril*, viz. quartered, or of different Colours: Put no more Sauce than just to cover the Truffles and Mushrooms.—This may be done without Truffles, the Colours being diversified with any sorts of Garden Stuff, as Carrots, Turnips, &c.

Rissolles à la Béchamel.

A Fry of Poultry with Bechamel Sauce.

CUT the remainder of a cold Fowl, Turkey, Chicken, or Veal into dice, as for a Forced-meat, make a Sauce with a bit of Butter, a slice of Ham, Parsley, Shallots, and half a Bay-leaf; soak these about a quarter of an hour, then add two spoonfuls of good Jelly Broth, Cream, Flour, a little Salt and Pepper; reduce the Sauce to about half, then sift it in a sieve and put in the bits of Meat, with a raw Yolk of Egg

give them a few boilings together, and let them cool ; make a little Puff-paste, very thin, and wrap some of the Ragout therein, as large or as small as you shall think proper ; pinch them all round like Apple-puffs, then fry them of a good Colour in fresh Hog's Lard.

Poularde en Hochepot.

Hotchpot of Fowl.

CUT the Fowl into quarters, and braze it with Pickled Pork ; make a good Ragout with small Onions, all sorts of Roots cut differently, and the brazed Pork ; intermix all well on the Dish, and serve with a thick Cullis Sauce.—You may put to it any other sorts of Meat, as in all Hotchpots, taking care that the hardest kind is boiled proportionably.

Poularde en Hérifson.

Fowl as a Hedge-hog.

MAKE a Farce with the Liver chopped, scraped Lard, Parsley, Shallots, Pepper and Salt, and stuff a Fowl therewith ; truss it as for roasting, give it a few turns over the fire in Butter, then lard it close with slices of Ham, and bits of Truffles, to stick pretty far out ; roast it, basting often with good Oil : Serve with Consommee and Cullis Sauce, and a good Lemon Squeeze.

Poularde au Fumé.

Fowl with the Flavour of Game.

CUT the Meat of a long-kept Rabbit into thin slices ; lay them on a Dish, and season them with Pepper and Salt, chopped Parsley, Chibol, Shallots, and a little fine Oil ; split a Fowl at the Back, bone it all to the Legs and Wings, stuff it with this, then sew it up, and give it its natural form ; braze it with slices of Veal and Ham, covered over with slices of Bacon ; soak it about a quarter of an hour, then add a glass of white Wine, a little Broth, a Faggot, Pepper and

Salt: When done, sift and skim the Sauce, add a little Cullis, and serve upon the Fowl.

Poularde en Chipoulate.

A Tureen, or Fowl Matlot.

CUT a Fowl into four, and braze it with slices of Veal, pieces of Pickled Pork, a dozen of small Onions scalded, whole Pepper, a Faggot, two Cloves, half a Laurel-leaf, Thyme, and a little Basil; soak it about a quarter of an hour, then add a few thick short Sausages; cover it over with slices of Lard, put in some good Broth, and finish it on a slow fire; sift and skim the bottom of the Braze, add a bit of Butter rolled in Flour, and reduce it to a good consistence; intermix the Fowl, Pork, Sausages, and Onions properly on the Dish, and serve the Sauce upon all, with a good Lemon Squeeze.

Cuisses de Poularde aux Trufes, ou aux Champignons.

Legs of Fowl and Truffles, or Mushrooms.

THE Legs are brazed as for any other Dish, and served with a Ragout of Truffles, or Mushrooms; the Dish will bear the name of the Ragout with which it is served.

Cuisses de Poularde au Prince.

Legs of Fowl the Prince's Fashion.

SOAK a few Anchovies and bits of fresh Ham cut as for larding, and when you think they have lost their Salt, drain them; lard as many Legs of Fowl as will make a good Dish, marinate them some time, with a glass of white Wine, a Lemon cut into slices, Pepper and Salt; make a Stuffing with Butter, chopped Parsley, Shallots and Capers; put each Leg into a bit of Puff-paste, together with the Marinate mixed with the Stuffing; bake them in a slow oven, and when done,

done, take off the Paste, and serve with a Sauce *au Celadon*, which you will find in the Sauce Articles.

Cuisses de Poulardes à la Gendarme.

Legs of Fowls Military Fashion.

MARINATE the Legs with Oil, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; sprinkle Bread Crumbs over them, and broil on a slow fire of a good Colour: Scald a little Chervil, Taragon, Burnet, Parsley, half a clove of Garlick, and two Shallots; drain them, and pound them with an Anchovy and a few Capers; mix a little Oil and Vinegar therein, with Mustard and Cullis, Pepper and Salt: Serve the Sauce under the Legs, or in a Boat,

Poires de Poulardes aux Trufes.

Legs of Fowls in the Form of Pears.

BONE three or four Legs of Fowls, all to the Stumps, and stuff each round like a Pear, with a Farce made of fat Livers, scalded Sweet-breads, Truffles, Mushrooms, scraped Lard, Parsley, Shallots, Pepper, Salt, and two Yolks of Eggs; sew them up, and braze them with slices of Lard, half a glass of white Wine, whole Pepper and Salt: When done, serve a Ragout of Truffles with them, or any other, as most convenient. It will take the name of the Ragout with which it is served.

Cuisses de Poulardes en Gelée.

Legs of Fowls done in Jelly.

THEY are larded with Ham and Lard intermixed, brazed, and the Jelly finished as usual.—Legs *au Consommée*, are brazed with Veal and Ham, sufficient to make a strong rich Sauce, with bits of Roots of all sorts, proper spices, and a few Taragon Leaves: When the Legs are done, sift and skim the Sauce, add a middling

middling quantity of scalded chopped Parsley, and a Lemon Squeeze.

Culottes de Poulardes à l'Italienne.

WHAT the French call the Culotte, is the two Legs and Rump cut together: They may be dressed in all the different ways of any other part, and to all the different Sauces: This is called *Italienne*, as it is recommended to be marinated in Oil, Herbs, and Spices as usual, about an hour before brazing.—Oil ought not to be much used in Cookery in England, as it is seldom to be had so good as in Italy and France, therefore Butter should be used in its stead.

Chamoices, (from a striped Stuff so called.)

SCALD some Spinach, press out the Water as much as possible, pound it, and then sift it in a Stamine or a fine sieve, without any liquid, to keep it very dry and green; beat up three or four spoonfuls of it with two Whites of Eggs; rub a deep Dish with a little Butter, spread the Spinach all over very thin, and put the Dish on a slow fire, or on ashes, to make it cake; then take it out with a skimmer, and cut it to what form you please. Take a Stew-pan of the bigness of the Table-dish, garnish the bottom with thin slices of Bacon, and upon these intermix the Spinach, cut as before directed, with cut Truffles, and between each small Fillets of raw Fowl, each being first dipped in Whites of Eggs to make them stick together, and over these spread a good Farce very thinly. Have a good Salpicon Farce made with a Sweet-bread cut into small dice, the White of Poultry, Mushrooms, and Seasoning: Let this Meat be first parboiled, and then give it a fry in Butter, with a little Flour, and a glass of white Wine; let it stew till the liquid is quite exhausted, add a little Veal Cullis, just sufficient to keep it together, put this upon the Farce of the *Chamoice*, cover it over again with a little of the first-mentioned

Farce,

Farce, and afterwards cover the whole with thin slices of Lard and white Paper; let it simmer on a slow fire, both above and below it, for about a quarter of an hour, add a glass of white Wine, and as much good *Restaurant*, or Cullis; and when ready to serve, which will be in about a quarter of an hour more, sift the Sauce in a lawn sieve, add a little more Cullis, season it to a relishing taste, take off the slices of Lard gently, both over and under, and serve with the same Sauce.

Cuisses de Poulardes à la Cendre.

Legs of Fowls upon Ashes.

GARNISH a Stew-pan with slices of Veal Fillet, and one good slice of Ham; put the Legs of Fowls upon these, being first larded through and through with good Lardons seasoned; add a tea-spoonful of Brandy, and cover the whole with slices of Lard and white Paper; simmer on a slow fire, both under and over, and they will furnish a sufficiency of Sauce, which sift properly; but if not, add a little Cullis, and relish with a Lemon Squeeze.

Quenelles de Poulardes.

Forced-meat Balls of Fowls.

TAKE the Wings and Breast of a Fowl, scrape the Meat quite fine, pound it in a mortar with three Yolks of Eggs, chopped Parsley, Shallots, two Leaves of Basil, scraped Lard, Pepper and Salt; when all is well pounded together, put it upon a Dish: Boil a pint of good Broth on a smart fire, and as it boils, take a spoonful at a time of the Forced-meat, and put it to boil in the Broth, (like poached Eggs) and so on till all are done; take them out one by one with a skimmer, sift and skim the Broth, add a little Cullis to thicken it, and serve upon the *Quenelles*.

Cuisses de Poulardes Bachique, from Bacchus.

BONE a few Legs of Fowls thoroughly, and flatten them as much as you can ; lay them upon a Stuffing made of Butter, chopped Parsley, Shallots, a few Taragon Leaves, Mushrooms, Bread Crumbs, two Yolks of Eggs, Pepper and Salt ; roll them up, and tie them fast to braze between slices of Bacon, in half a pint of red Wine, and a little Broth : When done, sift the Sauce, add a little Butter rolled in Flour, make a Liaison, and serve upon the Legs.

Ailerons de Poulardes ou Dindons de differentes Façons.

Pinions of Fowls or Turkies in different Manners.

BRAZE them first in a good seasoned Braze ; and if you chuse to keep them white, put slices of Lemon therein ; you may also braze small Onions with them, or any thing else with which you propole to garnish the Dish : When so done, you may serve them with what Sauce you please. — Those of Turkies may be dressed by larding a few of them, and finishing them like a Fricandeau, with a Caramel ; and the rest may be left white. Or they may be done in Jelly, or with a relishing Sauce, *en Crepine, au Gratin*, in Matlot, in Fricassée, marinated, or fried, &c.

Ailerons Composés.

Shammed Pinions.

YOU must have moulds made in the form of Pinions. Take the Skin of Fowls, such as you use for the Broth-pot or other ; fill them with a well-seasoned Forced-meat, make them take the form of the moulds, and bake them in the oven : Serve with what Sauce or Ragout you think proper.

Terrine

Terrine d'Ailerons aux Marons.

Pinions of Fowls in Tureen, with Chesnuts.

BRAZE as many Pinions and bits of Pickled Pork as you think fit, with proper Seasoning: Serve with a Chesnut Cullis, and a few whole ones (you will find how to make it in the Cullis Articles.)—You may also serve them with any other Cullis, or stewed Greens, or small Onions:—Likewise with Parmesan Cheese, giving Colour in the oven, or with a salamander:—Or you may broil them *à la Sante Menebault*.

Crêtes en Fricassées au Blanc.

Cocks Combs White Fricassée.

SCALD as many Combs as will make a small Dish, and boil them in Broth and Lemon slices; put a slice of Ham into a Stew-pan with Mushrooms, a Faggot, two Cloves, half a Laurel-leaf, Thyme, and a good piece of Butter; soak these awhile, then add some good Broth, and a little Flour; sift the liquid, and put the Combs therein: Make a Liaison with Yolks of Eggs and Cream, Pepper and Salt, and a Lemon Squeeze: You may garnish them with small Forced-meat Balls, or hard Yolks of Eggs, or small Onions: You may also serve them with *Sauce Robert*, or *Sauce Ravigotte*, or any other.

Des Foyes gras.

Of fat Livers.

FAT Livers are of great utility in Cookery; as to garnish different sorts of Ragout, to mix with Forced-meat, for *Petit Patés*, to add to Pies, and several other uses; and may also be dressed in many different ways by themselves. They may be kept several days covered with Fat, to hinder them from turning black; and those of Fowls and Capons are the best, as they are moister than those of Turkies.—I shall not

not dwell long on the different ways of dressing *Livers*, as they are much dearer in England than in France; and to make either *Pies* or other *Dishes* thereof, would be attended with much expence to very little purpose. It will be sufficient to observe, that they must be brazed with proper Seasoning, to be served with any sorts of *Sauces* or *Ragout*;—half brazed for broiling, or in *Cowl*, or *au Gratin*, to be sliced, and finished as all former directions under the same denomination;—also dressed in *Tureen*, or *Martinet*, with other Meat; and with all sorts of *Roots*;—such as have been served before, may be fried, wrapped up in *Forced-meat*, and served again upon bits of fried Bread—also minced and done in paper cases properly seasoned, and moistened with a little *Cullis*.—Although they are recommended often as part of *Forced-meat*, any others may be used in their stead as all depends more on a good taste for Seasoning than the quality of the Meat used for any kind of *Farce*.

De la VENAISON ou Viande Noir.

Of VENISON, or Brown Meat.

WHAT the French call black or brown Meat, under the name of *Venison*, (or *Viande Noir*) is the Wild Boar, and the young, called *Marcastin*; the Deer, its female the Hind; Bucks and Does; Fawns and Kids.

Du Sanglier ou Cochon Sauvage.

Of Wild Boars, or Wild Hogs.

THE female is more esteemed than the male, and both are better when they keep together, and fed upon green corn. The Meat ought to be kept long before

before it is used. The best part of the Boar is the Head, which is mostly brazed and served cold. The Fore-quarter is larded, roasted, and served with a sharp Sauce in a Boat: the Hind-quarter is dressed as *à la Mode Beef*, or *Dôbe*; and also prepared as Pickled Pork.—Any further direction is of very little use in England, as what we see here comes from abroad, which is seldom any thing else but the Head. The Germans are best acquainted with their different qualities and uses, and make those smoaked Sauages of Wild Boar's Flesh, which are much esteemed, both in England and other countries.

Sanglier à la Daube.

Leg of Wild Boar dobed.

LARD it thoroughly with large pieces, seasoned with fine Spices, chopped Garlick, Shallots, and Parsley; put it into a Brazing-pan much of its own big-ness; with slices of Bacon, Thyme, Laurel, Basil, sliced Onions, all sorts of Roots, a large faggot of sweet Herbs, Cloves, whole Pepper, and Trimmings of any sorts of Meat; soak it about half an hour, then add two or three glasses of Brandy, a pint of white Wine and Broth; braze slowly for about seven or eight hour, then let it cool in the Braze; skim the Fat off, and serve the Jelly with the Meat.

Hure de Sanglier à la Braise.

Boar's Head brazed.

SCALD the Head over a Charcoal fire to clean it, and scrape it well with a knife; then bone it as far as the Eyes, without cutting the Skin; lard the inside as the Leg in the last Receipt, with all the same Seasoning; tie it up in a coarse cloth, and braze it at least six hours with all sorts of Spices and Roots, one Lemon, three bottles of red Wine, and one of Water; reduce the liquid to half, let it cool in the Braze, and serve it cold.

Sanglier

Sanglier à la Poivrade.

Roasted, and served with a sharp Sauce.

LARD à Neck as before; roast it, basting with red Wine; serve with it a relishing Sauce, as à la *Nivernoise*, à la *Poivrade*, *Sauce Piquante*, or *Sauce d'Acide*, which you will find in the Sauce Articles.

Sanglier en petit Salé.

Pickled.

IT is done in the same way as Pork.—*Sanglier à la Mode*, is much the same as à la *Daube*.

Boudins de Sanglier.

Black Puddings of Wild Boar.

THEY are done in the same manner as those of Pork. Chop six pounds of the Meat with three of the Lard, or in proportion; six ounces of Salt, half an ounce of Pepper, half an ounce of pounded Mace, and half a pint of sweet Wine; mix these well together, and put them in a Pan, well covered, for about four-and-twenty hours: If you would have them very red, add half an ounce of Saltpetre, pounded with the rest: Then cut a couple of Hog's Ears into small fillets, and mix them with the Meat; fill the Guts, let them drain about four-and-twenty hours, and hang them in the chimney until they are quite dry. You will boil them, when you have occasion, in Broth or Water, with sliced Onions, a Faggot, and bits of Roots: Serve cold upon a napkin.

Du Marcaffin.

Of the Sucking Wild Boar.

WHEN it is quite young it is roasted whole, the Back being larded; leave the Head without cutting it off, and serve with a relishing Sauce in a Boat.

Du Cerf, Biche, Daim, Chevreuil, & Faon.

Of Deer, Hind, Buck, Doe, Kid, and Fawn.

THE Kid, which feeds upon hills, is more esteemed, than that which is kept upon low land. The French say, that the Doe is better than the Buck; I presume it is from their being so little acquainted with the quality of either. The red Deer and Hind are only good while young. All these are dressed in the same Manner as the Wild Boar and Marcaffin, &c.

Du GIBIER en general.

OF GAME and WILD FOWL.

UNDER this denomination are comprehended Partridges, Pheasants, Quails, Rails Land and Water, Larks, Thrushes, Black-birds, Wood-pigeons, Wood-cocks, Thrushes, Moor-hens, Land and Water Teal, Plovers, Ducks, wild and tame, &c. Hares, Leverets, Rabbits, old and young, &c.

Lapreaux en Cailles.

Rabbits roasted as Quails.

CUT one or two Rabbits into several pieces, take out the Back-bone, and marinate them about an hour with a little Oil, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; then wrap each piece in a fine-leaf, and a thin slice of Bacon, with as much of the Marinade as you can, and roast them: When almost done, strip them to take colour, and serve with that Sauce you think proper.—You may also do them in a Cowl, or in the oven, or broil them slowly.

Lapreaux

Lapreaux au Pontife.

Rabbits, Pontiff Sauce.

CUT two large Rabbits into Fillets of a middling size, and marinate them as before, for an hour or two; then tie them up, with all the Marinate, in slices of Lard and Paper, and roast them as you do Poultry; put them afterwards into a Pontiff Sauce well finished, and warm all together without boiling.—Young Rabbits are sometimes trussed like Partridges, and also as Chickens to roast, &c.

Lapreaux à l'Escalepe.

Rabbit Collops.

CUT the Fillets of one or two Rabbits into thin slices, and put them into a Stew-pan upon a slice of Ham and a few slices of Veal, a little Butter, Oil, Pepper and Salt, chopped Parsley, Shallots, Mushrooms, and a few thin slices of Bacon for covering; soak these on a slow fire about a quarter of an hour, then add a glass of white Wine, and finish the brazing; take out the Fillets, drain the Fat off, from the Braze, add a little Cullis, skim it very clean, and serve upon the Fillets; you may add a Lemon Squeeze, if the Wine does not make the Sauce strong enough. When so brazed, you may put them in what Sauce you please, or into a white or brown Ragu, or Gratin, &c. &c.

Lapreaux en Galantine.

Rabbits in marbled Cake.

THIS is done as all other sorts of Meat under the same denomination; being thoroughly boned, stuffed with a good raw Forced-meat, and brazed, and eat cold.—Rabbits may be dressed in every Respect as Chickens.—I shall only give the different names for the satisfaction of the Reader; whereby it will be

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It is not necessary to repeat a repetition of every Article in the dressing would only be tedious and without improvement.

Lapreaux aux Pois. Rabbit with Green Peas.

Canolades de Lapreaux. Rabbits rolled like a large Sausage, with Stuffing.

Lapreaux en Papillottes. Rabbits broiled in Paper.

Lapreaux Marinés. Rabbits marinated to fry.

Lapreaux en Fricassée. Fricassée of Rabbits, white or brown.

Canettes de Lapreaux à la Dauphine. Legs of Rabbits, à la Dauphine, as all others under this name.

Fillets de Lapreaux en Surprise. Sham Fillets made of Veal and Farce.

Lapreaux en Ragout de plusieurs Façons. Ragout of Rabbits, different manners.

Lapreaux à la Broche aux fines Herbes. Rabbits roasted, stuffed with sweet Herbs.

Lapreaux à la Provençale. Rabbits Provence Fashion. See any direction under this name.

Lapreaux en Timbale. Rabbits in Moulds. See other directions.

Lapreaux en Grenadins. Rabbits in small Fricandeaux.

Lapreaux en Matelottes. Rabbits intermixed with other kind of Meat.

Fillets de Lapreaux Mêlés. Fillets of Rabbits mixed with any thing else.

Filets

Filets de Lapreaux au Jambon. Fillets of Rabbits brazed, and intermixed with bits of Ham.

Lapreaux en Achis. Rabbits hashed, with other sorts of Meat.

Lapreaux en Racourci. Rabbits shortened; viz. trussed as is mostly done for boiling in England, boiled in Broth, and served in the same manner.

Filets de Lapreaux Grillés. Fillets of Rabbits broiled.

Lapreaux en Crepine. Rabbits in Cowl.

Lapreaux au Monarque. Rabbits, with Royal Sauce.

Lapreaux en Salade. Salmagundy of Rabbits.

Terrine de Lapin à la Purée, & petit Lard. Tureen of Rabbit and Pickled Pork, with any sorts of Porridge.

Terrine de Lapin à la Paysanne. Tureen of Rabbit Country Fashion.

Lapin en Gelée. Rabbit in Jelly.

Lapin en Paupiettes. Olives of Rabbits.

As an ample direction has been given in Chicken Articles under all those names, follow the same for Rabbits; the Meat requires much the same Seasoning, and the same time of finishing.

Lièvre en Terrine à la Daube.

Tureen of Hare Dressed.

CUT an old Hare into six pieces, bone it thoroughly and lard each piece with Lard, seasoned with fine Spices, Thyme and Laurel Powder, chopped Parsley, Shallots, and one clove of Garlick; braze it in a small Pan with slices of Lard, and all the Bones, and as much of the Blood as you can save, adding a quart

of a pound of good Butter, and a glass of Brandy ;
 top the Pan well, and let it simmer on a slow fire, or
 in the oven for about four or five hours ; then take
 out the Bones, and put the Hare into the Tureen,
 each piece close together, and the slices of Bacon
 thereupon ; sift the Sauce, pour it into the Tureen,
 and let it cool before using. It ought to be like a Pie.

Lièvre au Sang.

Hare with its own Blood.

CUT an old Hare into pieces, and save the Blood ;
 lard it, put it into a Stew-pan with the Liver, a
 good piece of Butter, a Faggot, Mushrooms, three
 Cloves, Thyme, Laurel, and a slice of Ham ; soak
 awhile, then put to it two or three glasses of red
 Wine, Broth, and a little Flour ; when the Liver is
 done take it out, pound it, and sift it in a sieve, with
 the Blood, and some of the Sauce ; reduce the rest
 quite thick with boiling, and add Pepper and Salt ;
 take the Hare out, sift the Sauce, add as much to the
 Blood as is required, and serve them together.

Roulades de Lièvre.

Coloured Hare.

BONE a large Hare thoroughly, and lard it all over
 with thick Lardons, seasoned as for all other
 Dishes ; put a good Farce into it, (or braze it with-
 out) roll it up, tie it well, and braze it with slices of
 Veal, in half a pint of white Wine, and as much Broth,
 being covered over with slices of Bacon. You may add
 Meat, and other Seasoning, to make a Jelly of the
 Braze afterwards ; and serve it cold with the Hare,
 either whole or sliced.

Filets de Levreau à l'Escalope.

Collops of Leveret ; see Rabbit Collops.

U

Gateau

Gateau de Lièvre.

Hare Cake.

CHOP all the Meat of a Hare, and of a Rabbit half a Leg of Mutton, two pounds of Fillet Veal or fresh Pork, and two pounds of Beef Season these with Pepper and Salt, fine Spices pounded, chopped Parsley, Shallots, a quarter of a pound of Pistachio-nuts peeled, about a pound of raw Ham cut into dice, half a pound of Truffles or Mushrooms also cut into dice, six Yolks of Eggs, and one glass of good Brandy; garnish a Stew-pan all round with slices of Lard, put all your preparation close into it and cover it over with slices of Lard also, rather thick stop the Pan all round with a coarse Paste, and bake it about four hours; let it cool in the same Pan, then turn it over gently; scrape the Lard quite off, leave a little of it, and garnish it with any sorts of Colours; or to make it more even, and to give it a better form, cover it over with Hog's Lard or Butter in order to garnish it with different Colours according as your taste shall direct.

Cotelettes de Levreau.

Cutlets of Leveret.

CUT the Fillets pretty large; take out as many Ribs as you make Cutlets, and stick one Rib in each lay them in the Dish you intend for table (if Plate) put a little Broth therein, with all sorts of fresh Herbs, chopped Mushrooms, Pepper, Salt, and a little of Butter; simmer slowly between two Dishes, turning them two or three times, and reduce the liquor quite: When done, serve with a rich Cullis Sauce or make a Sauce with the Bones, a little Cullis, and proper seasoning, which will be better.—A roasted Hare, or the remains, may also be done in the same manner, cutting the Meat into Fillets, and making a Sauce with the Bones bruized, a little Broth and

lis, and relished with one chopped Shallot, a few Tarragon Leaves, a little Butter rolled in Flour, and a Lemon Squeeze, or Verjuice.

Lièvre en Civet.

Hare stewed.

CUT a Hare into pieces, scald it in boiling Water, (you may lard some of the pieces if you please) and put it into a Stew-pan, with a pint of Water; let it simmer some time, and if the Hare is large, add a bottle of red Wine, one or two dozen of small Onions scalded, a few whole Mushrooms, whole Pepper, three Cloves, Salt, a few bits of fresh Ham or Bacon, or of such as have been boiled; let it simmer until the liquid is reduced to half, and then add a good bit of Butter rolled in Flour; make the Sauce pretty thick, and serve with fried Bread round the Dish.

Leveret au Chevreuil.

Leveret, Kid Fashion.

SINGE a good large Leveret over a Charcoal fire, lard it, and marinate it three or four hours in a warm Marinate made of Water, Vinegar, Butter, Flour, Pepper and Salt, chopped Parsley, Shallots, Thyme, Laurel, Basil, sliced Onions, Lemon-peel, and Cloves; then roast it, basting with some of the Marinate; sift the Remainder, add a little Cullis, and serve it in a Boat.

Lièvre à la Polonoise.

Hare Polish Fashion.

CUT the Hare into large pieces, saving the Blood, lard it coarsely, and give it a few turns on the fire, with a bit of Butter rolled in Flour, a Faggot, two Cloves, Thyme, Laurel, half a clove of Garlic, Pepper and Salt; then put a pint of red Wine

to it, a little Broth, and a spoonful of Vinegar: When it is almost done, add the Blood, and Liver pounded, and boil it together a moment: When ready, add half a spoonful of small Capers whole, with scalded Olives stoned, and serve all together.

Lièvre en Haricot.

Hare in a Harricot.

MAKE a brown Sauce with Butter and Flour; cut a Hare into pieces and give it a fry in this, then add half a pint of white Wine, a spoonful of Vinegar, a little Broth, a faggot of Parsley, Shallots, one clove of Garlick, two of Spices, Thyme and Laurel, a little Veal Gravy, whole Pepper and Salt: When half done, add scalded Turneps cut properly, and fry bits of Bread in Butter to garnish the Dish: When the Hare is done, take out the Faggot, and as much of the Spices as you can; skim the Sauce well, and serve the Hare covered with the Turneps.

Levreau en Crepine, & Gratin.

Leveret, in Cowl and Glazed.

THESE are done after the same manner as all such directions, being boned, the Meat filled with a good Forced-meat, and finished in the oven: Serve with a relishing Sauce for either.

Filets de Levreau aux Legumes.

Fillets of Hare with stewed Greens.

CUT the remainder of a roasted Hare into Fillets warm it upon the Dish you intend for table, with a little Broth, Salt, and a few drops of Vinegar, but do not let it boil: When ready, pour the Sauce over and serve the Hare with a Ragout of Cucumbers, Endive, Celery, or any other Greens.

Boudins de Leveau.

Black Puddings made of Hare or Leveret.

THEY are prepared like all other sorts of Puddings, with the Blood of the Hare; and may be put into the Guts of a Hog, or any other, as those of the Hare would be very apt to burst in the cleaning: Turkeys or Lambs Blood will do equally well.

Filets de Leveau aux Anchois.

Fillets of Hare, with Anchovies.

CUT out the Fillets of one or two Leverets whole; lard them with Fillets of Anchovies soaked in Water some time, and simmer them between two Dishes for about half an hour, with Butter, a little Pepper, and half a dozen of fine chopped Shallots; then put the Fillets upon the Table-dish: Put a little Cullis into the Stew-pan, with a large spoonful of Verjuice, and a bit of Butter rolled in Flour; keep it on the fire until it becomes pretty thick, and serve upon the Fillets.—The remainder of the Leverets will serve either for a Civet or a Pie, or to make a *Coulis au Fumé*; or to serve with any sorts of Game.

Leveau à la Minute.

Hare dressed quick, in a Moment.

LIGHT a good stove while you are drawing the Leveret. Cut it into middling pieces, boil the Liver, and put all together into a Stew-pan, with a good piece of Butter, Pepper and Salt, chopped Parsley, Shallots, Mushrooms, and half a clove of Garlick; cover it well, and turn it in about eight minutes; it will be finished in about a quarter of an hour, if the Leveret has been properly kept: Dress the Meat upon the Table-dish, put a little Broth and Vinegar to the Sauce, to gather the Seasoning, and serve upon the Hare: The Sauce ought to be pretty thick.

Des Ramereaux.

Of Wood-pigeons.

THE Wood-pigeons perch upon trees, contrary to other kinds. The Flesh is very good, although dry; and young ones are distinguished by the shortness of their Claws, as they grow longer with age. They are commonly roasted, but may be dressed in all the different ways of other Pigeons.

Ramereaux a l'Allemande.

Wood-pigeons German Fashion.

LARD them thoroughly, and boil them with scalded Savoy, half a pound of Pickled Pork, Broth, two Cloves, a little Nutmeg, whole Pepper and Salt. When done enough, drain them of the Fat, and Squeeze the Cabbage; intermix each sort on the Dish and serve with a rich Cullis Sauce, with Butter therein.

Ramereaux aux Fenouil.

Wood-pigeons, with Fennel Sauce.

SCALD a few sprigs of Fennel, and chop some of it to mix with the Livers, a bit of Butter, two Yolks of Eggs, Pepper and Salt; stuff the Pigeons with it, and roast them wrapped in slices of Bacon and Paper; mix some chopped Fennel with some Cullis, a bit of Butter, and half a Lemon Squeeze, to serve upon the Pigeons.

Bécasses, Bécassines, & Bécaux à la Broche, à différentes Sauces.

Wood-cocks, Snipes of both Kinds, roasted with different Sauces.

WHAT the French call the *Bécaux* is what is commonly called a *Jack Snipe* in England, and is more esteemed by them than it is here: They allow

that roasting is the best way of dressing them; but for the sake of variations required in large tables, they give several other methods; and each kind is dressed in the same manner.

Split either Wood-cocks or Snipes at the back, take all the inside to mix with a little scraped Lard, chopped Parsley, Shallots, Pepper and Salt; stuff them with it, and sew them up; roast them wrapped in slices of Lard and Paper, and serve with what Sauce or Ragout you please.

Salmie de Bécassés.

Hashed Wood-cocks.

TAKE ready roasted Wood-cocks, cut the Legs, Wings, and Breasts in two; pound the Bones and the Inside, and boil them with a little red Wine, three or four chopped Shallots, Pepper and Salt; reduce the Liquor to half, sift it in a sieve, and mix with it a little Cullis, and a bit of Butter, adding a few Bread Crumbs to thicken it: Put the Wood-cocks or Snipes into this Sauce, warm without boiling, and garnish the Dish round with fried Bread.

Salmie de Bécassés à la Sainte Menéboult.

Hashed Wood-cocks, Saint Mainhoult.

A COLD Salmie, such as the last, will still make a very good Dish; put it into the Table-dish, and garnish it round with a Farce made of the remains of roasted Poultry, Bread Crumbs soaked in Cream, Beef Marrow, chopped Parsley, Shallots, Pepper and Salt, mixed with two Yolks of Eggs; cover it also thinly all over with the same, and baste it over with Eggs and Bread Crumbs, and a few drops of melted Butter; give it a good Colour in the oven, or with a salamander, keeping the Dish a moment on an ashes fire.

Bécassines à la Duchesse.

Snipes the Duchess's Fashion.

SPLIT fix Snipes at the Back, and take all the Inside out to make a Farce with two pounded Anchovies, half a spoonful of Capers, Parsley, Shallots, and Mushrooms, all chopped very fine, and mixed with a good bit of Butter, a little scraped Bacon, two Yolks of Eggs, Pepper and Salt; stuff the Snipes with this, sew them up close, and braze them with a few slices of Veal, and one of Ham, covering them with thin slices of Lard; add a good glass of red Wine, and one or two spoonfuls of good Cullis: When done, sift and skim the Sauce, and make it of a pretty thick consistence with Butter and Flour.

Bécoux à la Perigord.

Snipes with Truffles.

THIS is done much in the same manner as the last, only that chopped Truffles are added to the Forced-meat, which give the name of *Perigord* to this and all other Dishes under the same denomination; (*Perigord* being a Province in France, where Truffles are very good, and in great abundance.) You may either roast or braze them, and serve with a Ragout of Truffles, as directed in Ragout Articles.—Those *Perigord* Dishes are seldom prepared in England, where Truffles are so very dear, and so different in flavour to foreign ones. It is much the same with *Italian* Dishes, where Oil is in the composition; but, as excellent Butter is to be had in England, at all times of the year, it may very well supply the want of good Oil in Cookery. Also those Dishes under the denomination of *à la Provence*, ought to be done with caution, as the principal flavour is Garlick, which the inhabitants of Provence are particularly fond of.

Bécoux

Bécaux au Salmie de Provence.

Hashed Snipes, Provence Fashion.

TAKE out the Inside of roasted Snipes, cut off the Heads, and pound them with two or three cloves of Garlick, first scalded; then add a little Cullis, sift through a Stamine, squeeze in the Juice of an orange, with Pepper and Salt; cut the Snipes into fillets, and warm all together without boiling: Garish the Dish with fried Bread.

Filets de Bécassins au Jus de Canard.

Fillets of Wood-cocks, with Duck Gravy.

SINCE the Meat of two or three roasted Wood-cocks, and roast one or two old Ducks; when the Ducks are half done, put a proper Dish under, and give them a few cuts to let the Gravy out; then put the Fillets in it, with the Juice of a Seville orange, Pepper and Salt; and warm without boiling.

Bécassins & Bécassines aux Trufes, & aux Olives.

Wood-cocks and Snipes, with Truffles and Olive Ragout.

THEY are brazed in the same manner as all others, with as many large Truffles as Birds, intermixed together on the Dish, and served with a Cullis, or Ragout of Truffles, or Olives.—Also with Cullis of Wood-cocks made thus: Take the Inside and the trimmings, pound them, and boil in good Cullis, with a glass of white Wine, a few Mushrooms, and proper Seasoning; braze a Sweet-bread with the same, and, when done, serve the Cullis upon them, which ought to be pretty thick.

Des

Des Alouettes.

Of Larks.

TO make a Ragout, put them into a Stew-pan with a bit of Butter, some Mushrooms, a Faggot, a slice of Ham, and a scalded Sweet-bread cut into pieces; simmer these a moment, then add a little Broth, a glass of Wine, Pepper and Salt, and reduce the Sauce: When almost done, add a little Cullis, and take out the Faggot and the Ham.—If you would have them stewed, you will prepare them at first in the same manner, but without Sweet-bread, instead of which use small Onions, first scalded: When three parts done, add a little Cullis, a bit of Butter rolled in Flour, and half a spoonful of Verjuice, or a Lemon Squeeze.—You may also mix with them Cabbage Lettuces, boiled in good Broth; or serve with any sorts of stewed Greens or Cullis.

Alouettes en Cerises.

Larks in the Form of Cherries.

BONE the Larks thoroughly, and roll the Meat in the form of Cherries, sticking one Leg into each, and braze them with proper Seasoning: When done, add a little Cullis and Gravy; put the Cherries on the Dish for table, the Legs upwards; sift and strain the Sauce, squeeze an Orange into it, and serve up the Meat.

Des Pluviers, Vaneaux, et Grives.

Of Plovers, Lapwings, and Thrushes.

THESE different kinds of Birds are commonly eaten roasted, but they may also be dressed in many different ways. I shall observe in regard to Thrushes that they are much more valued in France than in England, and for a very good reason, as they feed mostly upon Grapes, which gives them a very agreeable

le flavour; and it is only those which are esteemed: The common Wood-thrushes are the same as in England.

Pluviers à la Perigord.

Plovers with Truffles.

BRAZE them with Veal, Ham, and Truffles, and all other proper Seasoning, a glass of Wine and Broth; sift and skim the Braze, and add a good Lemon Squeeze when ready to serve.—You may also roast them stuffed in the same manner as Wood-cocks, and serve with any sorts of Ragout.—Or you may serve them *au Gratin*, making a Forced-meat with the Truffles, &c. as all other Dishes under the same denomination; braze the Plovers, put them upon the *Gratin*, and serve with a very good Cullis Sauce.

It is needless to say much about Thrushes; however, they may be dressed in all the different ways of Pigeons; a good Sauce will make any thing relishing and palatable for the sake of change.

Cailles à la Flamande.

Quails Flemish Fashion.

BRUSS six Quails as for boiling, put them into a small Pot with a scalded Savoy cut into quarters and tied, and half a pound of Pickled Pork; boil these together about half an hour, then take them out, drain the Water from the Cabbage, untie it, and put all together into a Stew-pan with some good Broth, Pepper, Salt, two Cloves, and a Faggot: When all is well brazed, dress them on the Dish intermixed, and serve upon them a good Cullis and Butter Sauce, with a few drops of Vinegar therein.—You may also braze as many Quails as you think proper, with an equal number of Craw-fish and Truffles: The braze being sifted and skimmed, add a little Cullis, and a Lemon

Lemon Squeeze for Sauce. This is called *Cailles Accompagnées*.

Cailles au Laurier.

Quails with Laurel.

STUFF the Quails with a Farce made of their Livers, scraped Lard, chopped Parsley, Shallots, Pepper Salt, and one Laurel-leaf, chopped very fine; roast them, first wrapped in slices of Lard, and then in Paper; put a slice of Ham into a small Stew-pan and simmer it some time; when it begins to stick to the Pan, throw in a glass of white Wine, a little Cullis, and half a clove of Garlick; reduce it to a good consistence, sift it, and add a Lemon Squeeze: When ready, put the Quails, each upon a Laurel-leaf, and serve the Sauce upon the Birds.

Cailles en Ragoût, en Matelotte, et au Gratin, &c.

Quails in Ragout, Matlot, or Glazed.

THEY are all done in the same manner as Chickens and may be dressed in all the different ways of all other Birds. As they are neither very good, nor very plentiful in England, I shall pass over any further directions about them.

Des Perdreaux & Perdrix.

Of Partridges young and old.

Perdreaux à la Broche à différentes Sauces & Ragoûts.

Young Partridges roasted, with different Sauces and Ragouts.

MAKE a little Farce with the Livers, scraped Lard, Shallots, Parsley, Mushrooms, Pepper and Salt stuff the Partridges with it, give them a fry in Butter and wrap them first in slices of Bacon, and afterwards in Paper to roast: Serve with what Sauce or Ragout you please.

Perdreaux

Perdreaux à la Madelaine.

Young Partridges, St. Magdalen.

BRUSS three Partridges for roasting; put all the Livers into one of them, and roast them till three parts done; then take them off the spit, and cut them into pieces as for a Salmie; take out the Livers to chop with Truffles, a few Shallots, a spoonful of Oil, a glass of white Wine, Pepper and Salt; simmer all together about a quarter of an hour, and add a Lemon Squeeze.—Such as have been served before will be equally well for this Dish.

Perdreaux Grillés aux fines Herbes.

Young Partridges broiled with sweet Herbs.

BRUSS the Legs in the inside, and split them at the Back; put them to marinate for about an hour, with a little Oil, Pepper and Salt, and all sorts of seasoning-herbs chopped; then roll them up in Paper, with all the Herbs, and broil them slowly; gather all the chopped Herbs from the Pan, to mix with a good shallis, and a Lemon Squeeze.

Perdreaux à la Provençale, aux Pontife.

(See any direction under the same Name.)

Perdreaux aux Consommée.

Young Partridges, with rich Cullis Sauce.

BRUSS the Legs in the inside; put them into a small Stew-pan, between slices of Bacon and Veal, both under and over, one slice of Ham, a Faggot, two cloves, bits of Carrots, and slices of Onions; braze them on a slow fire, without putting any liquid thereto; and when they are done, sift the Braze in a sieve, skim well, and serve upon the Birds.

Perdreaux

Perdreux à la Perigord.

Young Partridges with Truffles.

STUFF them with chopped Truffles, and all other requisites, as already often directed; braze them with a few whole Truffles, a glass of Wine, and other proper Seasoning: Serve them with Truffle Cullis or they may be served with the Braze, being well skimmed and sifted, and a Lemon Squeeze added thereto.

For a *Salmie de Perdreux*, take such as have been roasted, and just warm them in Broth, with a little Butter, chopped Herbs, Pepper and Salt, as in similar directions.

Perdrix à la Villeroi.

Partridges, la Villeroi, (from the Title.)

BOIL a dozen of small Onions in Broth, with a little of Butter, Pepper and Salt, and reduce the Sauce so that the Onions may take a brown Colour; bone out one or three Partridges, and fill them with the Onion Cullis; then truss them as whole; give them a fry in a Skillet or pan, with a little Oil, Parsley, Shallots, and Mushroom rooms; put all together to braze with slices of Bacon and Veal, a glass of white Wine and Broth; braise slowly for about four or five hours, sift and skim the Sauce, and add a little Cullis: Serve short Sauce, and pretty thick.

Perdrix en Aspic.

Partridges with a sharp relishing Sauce.

CHOP all sorts of Herbs called *Ravigotte*, as Parsley, Shallots, Taragon, Burnet, Civet, and Garden Cresses; mix all these together with Oil, Mustard, Taragon Vinegar, a pounded Anchovy, a little Bay Leaf, one clove of Garlick, Pepper and Salt. If you would serve the Partridges whole, send up the Sauce cold in a Boat.

Boat: If for a hot Dish, cut the Birds as for a *Salmie*, and warm them in a little Broth; then put them to the Sauce, and warm together without boiling. You may also mix them in the same manner if cold, and they will be even better cold, if put together about an hour or two.

Perdreaux à la Mandui.

Partridges, (la Mandui) the Inventor's Name.

TRUSS Partridges as for boiling, lard them thoroughly with Ham, Lard, and Anchovies, and braze them with slices of Lard, a Faggot, a glass of Wine, Pepper, and very little Salt, or none at all, (the saltness of the Ham and Anchovies must direct you in that): When done, sift the bottom of the Sauce, add some Cullis, skim it well, and serve upon the Birds.

Perdreaux à la Jardinere.

Partridges with Garden Greens.

IN this Dish the Partridges are brazed as usual, and served with stewed Greens of whatever kind you please.

Perdreaux à la Daube Sicilienne.

Partridges dobed, Sicily Fashion.

TRUSS the Birds as for boiling, and lard them with half Lard and half Anchovies, seasoned with fine Spices, but without Salt; put them into a Brazing-pan, with a Knuckle of Veal, a quarter of a pound of Butter, two glasses of Brandy, a sufficiency of Broth to cover the whole, a faggot of all sorts of sweet Herbs, three Cloves, two of Garlick, and two whole Onions; braze on a slow fire for five or six hours; then place the Birds in the Table-tureen, sift the Broth in a sieve without skimming, and, if too much, reduce it by boiling; pour it into the Tureen, and stir it now and then; when it begins to form a Jelly, mix Butter therein,

therein, which, by this means, will make it appear like marble.

Perdreaux à la Dauphine.

Partridges à la Dauphine.

BONE the Birds thoroughly, and fill each with Farce made of Truffles, Mushrooms, Sweet-bread, chopped Parsley, Shallots, Pepper and Salt, mixed with scraped Lard; truss them as if they were whole, and give them a few turns on the fire, with a little Butter in a Stew-pan; then lard the Breast part all over, braze them with slices of Veal and Ham, some Broth, a Faggot, and two Cloves: When done, reduce the Sauce to a Glaze, as for a Fricandeau, and serve a good Sauce under the Birds.

Partridges filled with a good Farce, may be served with any sorts of Sauces or Ragouts; as,

Perdreaux au Citron; with Lemon Sauce.

Perdreaux Glacés; larded, brazed, and glazed, like Fricandeaux.

Perdreaux à la Polonoise; Polish Fashion, brazed the common way, except that a glass of Brandy, and Orange Juice are added.

Achis de Perdreaux au Gratin; this Hash is done with cold roasted Partridges, the Gratin being made as usual.

Au Fumét; cut the Meat off, and pound the Bone to mix with Cullis; sift it, and add proper Seasoning warm all together without boiling.

Pardrix à la Braze aux Choux; brazed with Cabbage and a bit of Pickled Pork, with a good Cullis Sauce. Savoy's are the best for stewing.—Such as would have them in the nature of *Sowercroust*, must stew the Cabbage very tender, and pretty high of Spices, and add as much Vinegar as will give it a tartish taste: The

It is commonly served in a Tureen, and then it is called.

Old Partridges are very good for brazing, and may be served with any Ragout, stewed Greens, and all kinds of *Purée*: The remains of roasted Partridges may also be used for *Petits Patés*; also Wood-cocks, or any other Land Birds; or to mix with any sorts of Forced-meat; or for a Dish, being minced very fine, warmed in good Cullis; and garnished with fried bread.

Achis à la Turquie.

Hash, Turkey Fashion.

TAKE what sorts of roasted Game you please, which have before been served to table, and mince the Meat; pound the Bones, and boil them with a little Broth, Cullis, and proper Seasoning; then lift the Liquid, and put the Meat therein: Boil the Roes of Carps in Wine, with a Faggot, Pepper and salt, (or use such as have been dressed in Matlot, or otherwise :) Pour the Hash upon the Dish, lay the Roes upon the Hash, and place poached Eggs all round.

Des RAGOUTS et des RISSOLES.

Of Ragouts, Collops, or Fries.

Ragoût de Salpicon.

Forced-meat Ragout.

THIS is a Mixture of several sorts of Meat cut into dice, such as Sweet-breads, fat Livers, Ham, Truffles, Mushrooms, &c. which you put all together into a Stew-pan, with a good bit of Butter, a faggot of sweet Herbs, two Cloves, and two or three Shallots; X
soak

soak them some time, then add Veal Cullis, Broth Pepper and Salt; simmer it till the Meat is done, and the Sauce much reduced; skim it well. You may serve this by itself, or with any sorts of braized Meat—Many more things may be added to this Ragout as Beef-palates, Artichoke-bottoms, Cocks-combs, Lambs-stones, small Eggs, &c. &c. taking care to boil the hardest sufficiently, before it is mixed with the rest; and that Breasts of roasted Poultry and Gibbings chopped together, be in it only long enough to warm without boiling.

Ragoût de Salpicon, a Farcir.

Ragout for stuffing any thing.

THIS Salpicon, for a Farce, is used for braizing Poultry, or large pieces of Butchers Meat only. Make the same preparation as the first, which may be with raw Yolks of Eggs, scraped Lard, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; and stuff what you propose with it.

Ragoût de Salpicon a l'Arlequine.

Ragout of various Colours.

SOAK a good slice of Ham on the fire, until it is almost done, then cut it into small dice; cut one boiled Carrot, one Truffle, and a few Mushrooms, into dice likewise, and put all together into a Stew-pan with a bit of Butter, a glass of white Wine, a little Gravy and Cullis; simmer these a little while, then add chopped Breasts of roasted Poultry, Gibbings, scalded Parsley, two Anchovies half soaked, a little Pepper, Salt if necessary, and a Lemon Squeeze. Serve with what kind of Meat you please.

Ragoût

Ragoût de Foyes grâs.

Ragout of fat Livers.

CUT off the Gall, and scald them in hot Water; then simmer them about a quarter of an hour, with a slice of Ham, a bit of Butter, a Faggot, Mushrooms, half a clove of Garlick, and two Leaves of Basil; add Broth and Cullis, and simmer on a slow fire; skim the Fat pretty often, reduce the Sauce rather thick, take out the Faggot and Ham, and add a Lemon Squeeze, Pepper, (and Salt, if the Ham does not make it Salt enough).—If you would use this Ragout with any large pieces of First-course Dishes, you may add small Onions, Sweet-breads, Craw-fish Tails, or Roes of Carps: Or it will do equally well to serve alone with the last addition.

Ragoût de Crêtes.

Ragout of Cocks-combs.

SCALD the Combs in hot Water, and boil them in Broth, with two slices of Lemon; prepare a few chopped Mushrooms, with a bit of Butter, a Faggot, a little Broth and Cullis; simmer them on a slow fire until they be done, take out the Faggot, skim the Sauce, reduce it pretty thick, and then put the Combs therein; season with Pepper and Salt, and add a Lemon Squeeze.—If you would have them with a white Sauce, make a Liaison with Yolks of Eggs and Cream, without Gravy or Cullis.

Ragoût de Jambon.

Ragout of Ham.

CUT five or six slices of fresh Ham of an equal bigness; if of an old Ham, soak the slices; then simmer them on a slow fire until they are done; take them out, and put into the Stew-pan half a spoonful of Vinegar, Gravy, and Cullis; reduce to the consis-

tence of a Sauce, then put the slices therein to warm without boiling: Serve this upon any sorts of Meat which you would garnish or mask.—If you would use this by itself as a Second-course Dish, serve the slices of Ham upon slices of Bread of the same bigness fried in Butter, and the Sauce over them.

Ragoût de petits Oeufs & Rognons de Coq.

Ragout of small Eggs and Cocks-kidnies.

N. B. What is here meant by small Eggs, are those taken out of Pullets, in the spring-season.

SOAK a slice of Ham a moment, add a bit of Butter to it, with chopped Mushrooms, Parsley, Shalots, two Cloves, half a glass of white Wine, Gravy and Cullis, and let this boil about half an hour: Scald the Eggs and Kidnies in warm Water, peel the skin off the Eggs, and drain them very well; take the Faggot and Ham out of the Ragout, and put these last therein, with Pepper and Salt; reduce the Sauce pretty thick.—If you would have a white Dish, make a Liaison with Yolks of Eggs and Cream, without Cullis or Gravy, only simmering the Ragout at first in a little Broth.

Ragoût de Ris de Veau.

Ragout of Calves Sweet-breads.

SCALD two or three Sweet-breads, cut each into three or four pieces, and put them into a Stew-pan with Mushrooms, Butter, and a faggot of sweet Herbs: soak these together a moment, then add Broth, Gravy and Cullis; simmer on a slow fire, skim the Sauce well, and reduce it; season with Pepper, Salt, and a Lemon Squeeze, when ready to serve.—If you would have it white, follow the former direction.

Ragout

Ragoût Mêlés de Trufes & d'Huîtres.

Ragout of Truffles and Oysters.

SCALD two or three dozen of Oysters in their own Liquor, and then beard them: Take chopped Parsley, Shallots, and Mushrooms; place a part of these in a Stew-pan, first rubbed with Butter; then lay in down of chopped Truffles, and Oysters over them, with a few drops of Oil; repeat the same again with the chopped Herbs, Truffles and Oysters, and simmer them together about a quarter of an hour, the Stew-pan being well stopped: Take out the Truffles and Oysters, and put in half a glass of white Wine, a little Cullis and Gravy, Pepper and Salt; boil the Sauce some time to give it a good consistence, then put the Truffles and Oysters therein, to warm without boiling: Serve for a Second-course Dish, or to garnish any First-course, called an *Entrée* Dish.

Ragoût à l'Angloise.

Ragout English Fashion.

CUT a good piece of Ham, one Carrot, and one Parsnep into dice; put these into a Stew-pan, with some small Mushrooms, a bit of Butter, a faggot of Parsley, green Shallots, two Cloves, Thyme and Laurel; soak them some time on the fire, then add a glass of Wine, Broth and Cullis, and reduce the Sauce to Liaison; take out the Faggot, and put a small handful of scalded Pistachio-nuts into the Sauce, with one dozen of small round Onions, first boiled in Broth; boil all together a moment, add proper seasoning of Pepper and Salt, and if needful a Lemon Squeeze: Serve for *Entremets*, (viz. Second-course Dishes) or to mask or garnish any other Dish of the First-course.

Ragoût d'Ecrevisses.

Ragout of Craw-fish.

MAKE a small quantity of Cullis with a slice of Ham, a slice of Veal, bits of Carrots, sliced Onions, a faggot of Parsley, green Shallots, one Bay leaf, and two Cloves; soak it some time until it catches at bottom, and then add what quantity of Broth you think proper; simmer it about an hour, and then strain it: Pound the Shells of half a hundred of Craw-fish, strain the Cullis in a Stamine, and boil the Tails in some of it till it be pretty thick.—You may put this Ragout to the same use as the former.—If you would have it Meagre, use Fish for the Cullis instead of Ham and Veal.

Ragoût de Laitances.

Ragout of Carp Roes.

SOAK slices of Ham and Veal, about half an hour on a slow fire; then add a good bit of Butter, with Mushrooms, two Cloves, a faggot of sweet Herbs, little Basil, a glass of white Wine, a little Veal Gravy and Cullis; boil these until the Veal is done, skim the Liquor, and take out the Veal and Ham: Scald the Roes of Carp in hot Water, and then boil them in this Cullis about a quarter of an hour, skimming well; (it ought to be as thick as very good Cream) season it with Pepper, Salt, and a Lemon Squeeze when ready; and make the same use of it as directed before.—You may make it in Meagre, observing the last direction for the Cullis, or with a white Liaison.

Ragoût de Moules.

Ragout of Muffles.

THE first care is to wash them very clean, to get the sand all off of the Shells; then drain them well, and put them on a good fire without Water, to

make them open; take them out of the Shells with care, one by one, (and pick out what little Crabs you may find, as Muffles are seldom without) and keep their Liquor; soak a slice of Ham on the fire, with a few Mushrooms, and a faggot of sweet Herbs; add some of the Liquor of the Muffles and some Cullis thereto, and reduce it to a good consistence; sift this Ragout in a sieve, and put the Muffles therein to warm without boiling, with a little scalded Parsley chopped.—You may also dress them with Fish Cullis, or a white Sauce.

Ragoût d'Huitres de plusieurs Façons.

Ragout of Oysters in different Manners.

SCALD three or four dozen of large Oysters in their own Liquor, (but if you would have them bearded, you must have more Oysters); sift the Liquid in a lawn sieve, and put the Oysters by: Chop a few Mushrooms, Truffles, Parsley, and green Shallots; put them all into a Stew-pan, with a bit of Butter, a little Cullis, some of the Oyster-liquor, and a glass of white Wine; reduce the Sauce, and then add the Oysters thereto, to warm without boiling; add a Lemon Squeeze also when ready.—You may also serve them in a plainer way, by making the Sauce with a bit of Butter rolled in Flour, a little Cullis, and some of the Liquor: Or with a white Sauce, and chopped Parsley, as a Fricassée.

N. B. Although a particular Cullis is directed for each Ragout, it is not absolutely necessary, as a good Cullis is one of the principal Articles in Cookery; it is always made, where Made-dishes are wanted, and may serve for all those Ragouts, with a little Attention to what is dressing; as some sorts of things require to be made more relishing than others: The addition of sweet Herbs called *Ravigotte*, Lemon, or Verjuice, is sufficient to give the difference of taste to each particular; the Professed Cook knows it, so will the Learner with a little attention.

Ragoût de Morilles.

Ragout of Morels.

THEY must be washed in several Waters with great care, as the sand is very apt to stick to them; when well cleaned and drained, put them into a Stew-pan with a bit of Butter, a Faggot, some Gravy and Cullis: When done, take out the Faggot, and add Salt and Pepper; garnish the Dish with fried Bread, cut in different shapes, that it may look the better. — You may also dress them as a Fricassée.

Ragoût de Champignons.

Ragout of Mushrooms.

PEEL the Mushrooms, and cut each in two; soak a slice of Ham, then put the Mushrooms to it, with a bit of Butter, a faggot of sweet Herbs, two Cloves, Cullis and Gravy; simmer these together about an hour, till the liquor is reduced thick; take out the Ham and Faggot, skim the Sauce well, and when ready add a Lemon Squeeze, Pepper and Salt. — This is prepared to serve with Meat; but if you would have them alone, put neither Cullis nor Gravy, but make a Liaison with Yolks of Eggs and Cream: Serve them on a bit, or several bits of Bread fried, and cut into some pretty shape, or with only small bits of Bread round the Dish.

The French have another sort which they call *Moufserons*, nearly like the Champignons; they are dressed much in the same way when fresh; and when dried, and reduced to powder, are mixed with other Spices, to season the Larding-bacon for large brazing pieces, having much the same flavour as All-spice, when reduced to powder. — They are rather scarce in England.

Ragoût

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Ragoût de Concombres.

Ragout of Cucumbers.

PEEL the Cucumbers, and cut each into four if pretty large; marinate them with two spoonfuls of Vinegar, Salt, and one Onion stuck with a Clove or two; stir them now and then, and when they have discharged their Water, squeeze them between a cloth; cook them on the fire with a bit of Ham, and a piece of Butter, till they begin to take colour; then add a little Broth and Gravy, simmer till the Liquid is much reduced, take out the Ham, and add a little Cullis: Serve with what kind of Meat you please, or alone, or with poached Eggs. When they are done for sauce, cut them into smaller pieces, and thinner, and follow the rest of the direction.

Ragoût de Pois.

Ragout of Green Peas.

THEY ought to be young, and very fresh shelled. Put them into a Stew-pan with a bit of Butter, a ragot of Parsley, a small sprig of Winter Savory, one Clove, and a little Veal Gravy; simmer on a slow fire, and short Sauce: When ready, add a little Cullis and fine Salt: Serve with what Meat you please, or alone.—To stew Peas in a plain way, only put in a bit of Butter, a little Flour, and one or two Cabbage Lettuces, which will produce Liquid sufficient to stew the Peas without Broth or Water; and serve the Lettuces with them, or without.

Ragoût de Verjus.

Ragout of Verjuice Grapes, or others.

SCALD Verjuice Grapes, or others, a moment, and then stone them; beat up two Yolks of Eggs, with a spoonful of Liquid Verjuice, a little Flour, a bit of Butter, chopped Parsley, Pepper and Salt, and a little

little Broth; boil this a moment, then put in the Grapes, and stir them with a spoon on the fire, warm without boiling. Serve this with what kind of Meat you think proper.

Ragoût de Trufes.

Ragout of Truffles.

CUT the Truffles in pretty thick slices, and boil them with a glass of Wine, Broth, and a Faggot. When done, take the Faggot out, and add some good Cullis, Pepper and Salt; reduce to a good consistence and serve with what Dish you please.—If you would wish to serve them by themselves, mix some Mushrooms with the Truffles, and garnish the Dish with fried Bread.

Ragoût d'Asperges en petits Pois.

Ragout of Asparagus as Green Peas.

CUT small Asparagus like Green Peas; (the best method is to break them off first, then tie them in small bunches to cut) boil them till half done in Water, then drain them, and finish with Butter, little Broth, a Faggot, one or two Cloves, and a Sprig of Savory: When done, take out the Faggot, Cloves and Savory; make a Liaison with two Yolks of Eggs, a little Flour and Broth, if you design it to garnish a First-course Dish: But if you intend to serve it in the Second-course, make the Liaison with Cream, a little Salt, and Sugar.

Ragoût de petits Oignons.

Ragout of small round Onions.

SCALD what quantity of small Onions you think proper; braze them very tender in Broth, with a slice of Bacon, a faggot of sweet Herbs, and Salt; then drain them, and give them a few boilings in good

ood Cullis.—They are proper for garnishing any kind of Meat.

Ragoût de Racines.

Ragout of Roots.

CUT Carrots and Parsneps to the length of a finger, and of much the same bigness; boil them till half done in Water, and then put them into a Stew-pan with small bits of Ham, chopped Parsley and Shallots, Pepper and Salt, a glass of Wine and Broth; let them stew slowly, until the Sauce is reduced pretty thick, and add a Squeeze of Lemon, when ready to serve.—For Meagre, instead of Ham, use Mushrooms, and make a Liaison with Yolks of Eggs, beat up with Meagre-broth.—Celery is done much the same, only that it is cut smaller.—If these Roots are served in a Boat for Sauce, boil them tender in the Broth-pot, or in Water, cut them into what length you please, and serve with a good Cullis, or white Sauce.

Ragcût de Navets.

Ragout of Turnips.

CUT them to what form you please; boil them a moment in Water, then finish them in Broth and Cullis, Pepper and Salt. If you like to have them look of a brown Colour, fry them in Butter first, after they are scalded. These are all to garnish other things.—The Dish is commonly called by the name of the Ragout.

Ragcût de Chicorée.

Ragout of Endive or any sorts of Lettuces.

SCALD them a good while, to extract the bitterish taste; then boil them in Broth: When done, drain them well, and put them to stew in good Cullis, with a whole Onion stuck with a Clove, a few drops of Vinegar, Pepper and Salt: After stewing a little while, take

take out the Onion, and serve the Ragout under what kind of Meat you please. If for Meagre, boil the Endive in Fish Broth, and thicken the Sauce with Yolks of Eggs, beat up with Broth or Cream.

Ragoût d'Ozeille.

Ragout of Sorrel.

BOIL it to half in Water, with a few Lettuces, and a little Chervil, then chop all together; put it into a Stew-pan with a few chopped Mushrooms, green Shallots, a slice of Ham, a little Broth and Cullis Pepper and Salt; let it simmer a good while, then take out the Ham, reduce the Sauce quite thick, and serve with what sort of Meat you please. This is mostly done to serve with a Fricandeau. If the Sorrel is too sharp, you may mix Spinach with it, or a bit of Sugar, to take off the sharpness. Few people use Chervil with it, as the flavour is too strong for many, although it is very agreeable when used with Moderation.

Ragoût d'Epinars.

Ragout of Spinach.

DONE in much the same manner as the former, either to garnish any other Dish, or to serve alone, with fried Bread, or poached Eggs.

Pourpier, viz. Purslane, is very little used in England, but may be dressed in the same manner as the former, and a small quantity of it is very good in a mixed Sallad.

Ragoût de Cardons d'Espagne.

Ragout of Spanish Cardoons.

CHUSE those that are thick, sound, and very white; cut them the length of a finger, and scald them in boiling Water, to peel off the hard part all round; (if pretty large, cut them into quarters, or halves) braise them,

em, covered over with slices of Bacon, in Broth, with Beef Suet, and a piece of Butter rolled in Flour; when done, drain them, wipe them clean with a linen cloth, and put them into a well-seasoned Cullis; simmer them on slow fire until they have taken the taste of the Cullis, and it is reduced to a middling thick consistence; then add a little Nutmeg, and a Lemon Squeeze; make the Sauce pretty relishing, and serve one, or to garnish any other Dish.

Ragout de Pistaches.

Ragout of Pistachio-nuts.

CALD a handful of Pistachio-nuts, as you do Almonds, and warm them in a good strong Cullis without boiling: Serve them as a Ragout to garnish any Dish you please.

Ragout de Cornichons, viz. Girkins. Cut the large ones into quarters, and let the small ones remain whole; soak them some time, to take the Vinegar out, and finish as the former.—*Olives* may be done the same way, being previously stoned.

Ragout de Cerneaux.

Ragout of green Walnuts.

CALD them in boiling Water some time, with a bit of Butter, two slices of Lemon and Salt; drain them, and put them into a Sauce made of good Cullis, a piece of Butter, Pepper, Salt, and Nutmeg, and add a Lemon Squeeze when ready to serve.

Ragout de Choux.

Ragout of Cabbage.

CALD one Cabbage cut into quarters; (Savoy is best) drain the Water quite out, tie them with pack-thread, and braze in a good Braze: Serve with fine thick Cullis Sauce, pretty high of Pepper.

Choux fleurs,

Choux fleurs, Colliflowers, are done in the same manner.

Ragout d'Haricots verd.

Ragout of Kidney-beans.

IF pretty large, cut them length-ways, if young only break them in two; boil them in Water, then put them into a Stew-pan with a slice of Ham, a Faggot, two Cloves, one of Shallot, a little Garlic and Cullis; reduce the Sauce thick; take out the Ham and Faggot, and use them as all the preceding. You may also dress them with a white Sauce to serve alone, adding a Lemon Squeeze when ready.

Rissolles à la Béchamel.

White Collops.

THE Term *Rissolles*, implies any thing fried brown and comprehends also all kinds of Meat cut in thin slices for Collops; likewise Forced-meat Baked, fried, either to serve alone, or to mix with any thing else: Flour and Butter, fried together, to give a Colour to any Sauce, is also called a *Rissollet*, viz. Browning. But as there are many different ways of dressing *Rissolles*, as well as other Dishes, it may be necessary to give some particular direction about them.

A *Rissollet à la Béchamel* is thus prepared: Soak a slice of Ham, with a bit of Butter, chopped Parsley, Shallots, and half a Laurel-leaf; simmer these on a slow fire about a quarter of an hour, then add a good spoonful of Cullis, as much Cream, and a little Flour and Pepper; reduce the Liquid till quite thick, and sift it in a sieve: Cut the Breasts of roasted Poultry into small bits; put the Meat into the Sauce, with one Yolk of Egg, and give them a few boilings together: Cut also bits of thin Paste to what form you please, put this Ragout between two pieces, pinch all round to secure the Sauce, and fry them of a fine brown Colour.

Rissollet

Rissolles à la Choisy.

This, as many others, is either after the Name of a Nobleman, Count Choisy, or the Inventor.

OIL. Calves Udder till very tender, in the common Pot, and let it cool; then cut it into thin slices, and lay a slice of Bacon upon each; place a fine remaining Forced-meat upon these, roll them up, dip them in a Batter-paste made of Flour, Salt, a little Oil, and white Wine, and fry as the former. You may serve a little Sauce under.

Rissolles de Palais de Bœuf.

Of Beef-palates.

PUT one or two brazed Palates to the bigness of half a crown; have ready bits of Puff-paste, as for white Collops; lay a little Farce upon the Paste, then the Palates, and then Farce again; roll them up and fry as the former.—Observe that your Forced-meat is made with Meat, either roasted or boiled; any remnant of roasted Fowls, Chickens, or Veal will do, being properly seasoned.

Rissolles de Gibier.

Of Game.

MINCE the remainder of any roasted Game, chop the Bones, and put them into a Stew-pan with a glass of Wine, a faggot of sweet Herbs, one or two shallots, and a little Cullis; simmer them some time, then sift the Liquid, and put it on the fire again, to bring it to a thick Sauce: Lastly, put in the Minced-meat, with a raw Yolk of Egg whipped, Pepper and Salt; then let it cool, and finish as those *à la Chamel*.

Rissolles

Rissolles de differentes Farces.

Of different Forced-meat.

MAKE a Farce with any sorts of boiled or roasted Meat, as Poultry, fat Livers, Lamb, Veal, Game &c. &c. chop it very fine with Udder, a little Sweet Parsley, Shallots, Mushrooms, Truffles, any other sweet Herbs, Pepper and Salt; mix these together with Yolks of Eggs, form the Farce into little balls or finish in Paste as before directed.

Rissolles à la Presidente.

From President, the Husband.

MINCE a roasted Veal Kidney, with a little of its own Fat, some rasped Parmesan Cheese, Pepper and Salt, and mix them with Yolks of Eggs; cut bits of Bread to what shape you please, lay as much of the Farce upon each piece as you can, smooth them with a knife dipped in Whites of Eggs, and strew Bread Crumbs over them; bake them a little while in the oven, or colour them with a Braizing pan Cover.

Rissolles à la Provençale.

The Provence Fashion.

MAKE a Farce with roasted Poultry, scraped Lard, three Anchovies and a few Capers chopped, Pepper, Salt, two or three Shallots, and a little Bala Powder; mix these together with four or five Yolks of Eggs, and finish as the former.

Du ROTI, & de la Façon de le preparer.

Of Roast, and how to prepare each Kind.

ALTHOUGH it seems very easy to roast any kind of Meat, nevertheless there is a certain point of roasting very necessary to be observed, according to the quality of the Meat, so that it may be served with its proper flavour and goodness. Large pieces are only to be judged of by the time, or feeling under the finger, and are very forward when they begin to burst into small smoaking bladders; a little use and proper attention will guide the young Cook, in point of time, to the greatest exactness.

I will give directions for preparing Poultry and Game. As each season furnishes some things different, it will not be unnecessary to exhibit a few examples of what we can give for Roast, and of the choice of each season in the year.

So far the Author. As a Translator, I found it necessary to be particularly acquainted with the English productions of this kind, as is already mentioned in my Preface. And although these are before given with other productions, I shall here lay down each article, whereby seasonable Roast may be more readily found out.

Du Printems.

Of the Spring.

THE production of Poultry, according to the London market, in the Spring are, Ducklings scalded, Green-Geese, Turkey-polts, wild Pigeons, tame Pigeons, Squab ditto, Quails, wild Stop-rabbits, Guinea Fowls, Pea Fowls, Capons, Pullards, Pullets with Eggs, Spring Fowls, and Chickens.

N. B. Wild Ducks, Teals, Widgeons, Easterlings, Dun-birds, Bustards and Woodcocks, are going out of season. Other articles to
Y be

be had of the Poulterers are, a dish of Combs, fat Livers, knots of Eggs, Turkey Pinions, Leverets, Plovers Eggs, and Rabbits.

De l'Eté.

Of Summer.

DRY-PULL'D Geese and Ducks, wild Rabbits, Wheat-ears, wild Pigeons, Fowls, dry-pulled Turkeys, tame Pigeons, large Fowls, middling Fowls, Chickens, Guinea Fowls and Chickens, Quails, Leverets. Giblets to be had of the Poulterers.

De l'Automne.

Of Autumn.

GEEOSE and tame Ducks in perfection, Moor-hens, large and middling Fowls, Chickens, Quails, Hares, Pheasants, Partridges, Wood-cocks, Snipes, Larks, Wood-pigeons, Land and Water Reals.

N. B. Wild Ducks, Teals, Widgeons, and Dun-birds, are coming into Season. Giblets also to be had.

De l'Hyver.

Of Winter.

LARGE Cock Turkeys, Hen Turkeys, large wild Rabbits, ditto Ducks, (dry-pulled Geese and Ducks, though almost out of season) Larks, Snipes, Wood-cocks, Plovers, Bustards, Capons, Pullards, middling Fowls, Chickens, Quails, Pheasants, Partridges, Hares. Although some few of these articles do not absolutely agree with the Game Act, they nevertheless are in season at present.

N. B. Pheasants, Partridges, and Hares, are not to be found at market.

De la Preparation de toutes Sortes de Rôtis.

Of the Preparation of all Sorts of Roast.

POUULTY ought to be kept without food for five or six hours before killing; pluck it directly after, and draw the Guts, then hang it up in a cool place; keep

keep it as long as the weather will permit, and it will be tenderer and better tasted.—When you prepare it for use, begin to draw by the Giggard; thrusting one finger round, to loosen the Inside, so that it may come out easily. Large Pullards are opened at the side, and lesser ones at the end, as is usual in England. Singe the Poultry over the fire all round, and wipe it clean with a cloth; then truss it properly, either for boiling or brazing, which is the same; or for roasting, which is different. All sorts of Roast should be done with a fire as equal, during the roasting, as it is possible to keep it, and finished of a fine pale brown Colour, except it is to be served with any sorts of Ragout; then observe the several directions in Fowl Articles already given. The fat Livers, which you draw, should be rolled up in their own Fat, if you have no immediate occasion for using them.

Wild Pigeons are roasted quite fresh out of the nest; when they are plucked and drawn, cut off the Pinions, Neck and Claws; roll them up in Vine-leaves, and a slice of Bacon quite round; when they are almost done, strew Bread Crumbs over them, give them a good brown Colour, and serve either with or without Sauce.

Tame Pigeons. Gut them as soon as killed, take out the Crow, and keep them some time before using.

Wood-pigeons, Thrushes, and Moor-hens are done the same.

Turkey Poults are prepared in the same manner as Fowls and Chickens.

Lamb ought to be kept some time, and roasted slowly, as all sucking Meat ought to be; the Fore-quarter is the most esteemed, and of greater use for variety in Cookery.

Des Oiseaux de Riviere.

Of Fresh-water Fowls.

WILD and tame Ducks, Teals, &c. &c. All those kind of Fowls, when well plucked and drawn, should be trussed with the Legs undermost, and roasted without any thing: They require but a short time to be done, as they ought to be full of their own Gravy; which will waste if too much roasted.

Des Oiseaux que l'on sert avec des Rôties dessous.

Of Birds, which are served with a Toad under them.

LARKS. They ought to be fat and fresh killed; you may lard or bard them, and roast them with a Toad under; or roast them wrapped in Vine-leaves and a slice of Bacon, strewed with Bread Crumbs, and served with the same.

Quails are done in the same manner.

Reals, Wood-cocks, and Snipes, must be trussed with the Legs undermost, the Bills serve for a skewer; lard the Breast-part if agreeable, and roast them without drawing, with toasted Bread under.

Wheat-ears, when in full season, may be called the *Ortolans* of England, and may be dressed in the same manner as Larks.

Partridges are drawn like Chickens, and ought to be spiced in the basting, as too much of it will waste the flavour; singe them over a charcoal-fire before roasting, larded or barded. The same observation is necessary in basting Hares and Rabbits, and all Game of high flavour.—It is to be observed, that the female of Poultry and Game is in general more delicate than the male, and ought to be kept as long as possible for the sake of tenderness and flavour.

Du Poisson d'Eau douce, & de Mer.

Of Fresh and Sea Water Fish.

THE directions for Fish-broth, Gravy, Sauces, Soups and Cullis, are to be found at the end of similar directions for Meat.

Des Glaces & Braises Maigres.

Of Meagre Glazes and Brazes.

FOR a Braze, according to the largeness of the piece, put a middling quantity of Butter into a Brazing-pan, with white Wine, Roots, Broth, a faggot of Parsley, Chibol, Thyme, Laurel, Basil, Pepper and Salt, Onions sliced, bits of Carrots, Parsneps, and Celery, regulating one quantity by the other: All Fish Brazes are done after this manner.—For *Glazes*, put some Fish Broth into a Stew-pan, with Fish-bones, and all sorts of Fragments well washed; boil these a good while, with a faggot of sweet Herbs, and bits of Roots; then sift the liquid in a lawn sieve, and reduce it to a *Caramel*, to glaze any sorts of Fish.

Farce de Poisson.

Fish Forced-meat.

BOIL Bread Crumbs in Cream or Milk, until it is quite thick, and let it cool; chop any sort of Fish very fine, with Parsley, Shallots, Pepper, Salt, and a few Spices; mix it with the Cream and Bread, and pound all together with a bit of good Butter, Mushrooms, and Yolks of Eggs.—It will serve to stuff any kind of Fish, or to make *Rissolles*, as before directed.

Farce Maigre sans Poisson.

Meagre Farce without Fish.

CHOP some Sorrel, and put it into a Stew-pan, with a bit of Butter, Cream, and Bread Crumbs; boil it till it is reduced quite thick; let it cool, pound it in a mortar, with chopped Parsley, Shallots, Mushrooms, hard Yolks of Eggs, Pepper and Salt, Nutmeg, and a bit of Butter; mix all together with a few raw Yolks of Eggs, and use it to what you please.

Carpe au Court-bouillon, & au bleu.

Stewed Carp, Blue Sauce.

WHEN the Carp is gutted, and well washed, lay it on a Dish, and pour a glass or two of boiling Vinegar upon it, to turn it blue; tie it up in a linen cloth, and put it into a Brazing-pan, with a good bit of Butter, red Wine according to the bigness of the Fish, with one third part of Water, slices of Onions, bits of Carrots, Parsley, Shallots, Cloves, slices of Lemons, Thyme, Laurel, Pepper and Salt; (the Broth ought to be pretty high seasoned;) sift it for the Sauce, and serve some upon the Fish, and some in a boat; or without Sauce upon a napkin, and garnished with green Parsley, and Sauces in boats.

Carpe à la Bourgogne.

Carp with Red Wine.

MAKE a little Stuffing with Butter, chopped Parsley, Shallots, Pepper and Salt; stuff the Carp with it, and put it into a fish-kettle much of its own bigness, with two or three spoonfuls of Broth, one bottle of Burgundy, or Port Wine, a faggot of sweet Herbs, two sliced Onions, bits of Carrots, Parsley-roots, whole Pepper, Salt, and Nutmeg, and boil it over a smart fire: When done, drain the Carp, sift the Sauce without skimming, reduce it rather thick, and serve upon the Fish, with fried Bread round it.

Carpe

Carpe à la Financiere.

A Manager of the King's or Public Money, and mostly rich and expensive.

CLEAN a large Carp properly; open it on the side to gut it, and be very careful not to break the Gall, then skin it thinly on the whole side, and lard it finely: Make a Ragout sufficient to fill it, with Sweet-breads, Truffles, Mushrooms, and fat Livers; boil these together, properly seasoned, with two glasses of white Wine, a bit of Butter, Gravy, and Cullis: When it is reduced to the consistence of a thick Ragout let it cool, stuff the Carp with it, and sew it up fast; braze it with slices of Ham and Veal, covered over with slices of Lard, slices of Onions, bits of Roots, one clove of Garlick, a large faggot of Parsley, green Shallots, two or three Cloves, Thyme, and Laurel; soak it some time on a slow fire, then add Wine and Broth in equal quantities, sufficient to cover the whole, with Pepper and Salt; braze it slowly: When done, drain the Carp, and glaze the larded side with a good Veal Glaze; lay it on the Dish you intend for table, and garnish it round with what you please, as Craw-fish, Truffles, large Cocks-combs, small Partridges, Whites of Fowls, or Pigeons glazed: Serve with a Spanish Sauce, which you will pour upon the places that are not glazed, or some of its own Sauce, properly reduced and seasoned.

Carpe farcie à la Gendarme.

Carp stuffed, the Military Fashion.

CLEAN and chop a good handful of Sorrel, and stew it with Butter, Bread Crumbs, Parsley, Shallots, and Cream; let it be thick: When done, mix three hard Yolks of Eggs chopped, and three raw, Pepper and Salt; stuff a Carp with it, sew it up close, and marinate it about an hour or two in Oil, Salt, whole Pepper, Shallots, Parsley, one clove of Garlick,

lick, a few Leaves of Basil, Thyme and Laurel; then broil it, basting with the Marinade: Make a Sauce with chopped Mushrooms and Butter; simmer these about a quarter of an hour, then add a little Flour, chopped Capers, Shallots, Parsley, two or three Anchovies, Butter, and Broth sufficient to make Sauce enough; boil all together a little while, and when ready, add a little Vinegar, or a good Lemon Squeeze: Serve under the Fish.

Carpe grillée à la Farce.

Carp stuffed and broiled.

SEE *Ragout de Farce d'Ozeille*. Prepare such Ragout and stuff the Carp with a part of it, when properly cleaned; make the remainder rather more liquid with Cream and Broth, to serve under the Carp when well broiled, being first marinated with a little Oil, chopped Parsley, Shallots, Thyme, Laurel, Pepper and Salt; baste with the Marinade and Butter while broiling.

Carpe frite,

Fried Carp.

SPLIT a Carp at the Back, flatten the Back-bone (or cut it out) and marinate it about two hours with a glass of Vinegar and Water, Parsley, whole Shallots, one clove of Garlick, two of Spices, Thyme, Laurel, whole Pepper and Salt; then drain it, and flour it over; fry it on a smart fire, and serve with fried Parsley round it.

Carpe à l'Etuvee.

Stewed Carp.

MAKE a *Rissollet* (viz. brown Butter and Flour with Flour and Butter, then add half Wine and Water sufficient, according to the bigness of the Fish which cut into large pieces, and put into the *Rissollet* with small Onions half boiled, a faggot of sweet

Herbs

Herbs, two or three Cloves, Mushrooms, Pepper and Salt, Thyme and Laurel; stew on a middling fire until the Liquid is reduced pretty thick; take out the Faggot and Laurel-leaf, add one or two chopped Anchovies, and some whole Capers, and garnish the Dish with fried Bread.

*Etuvée de Carpe à la * Chartreuse.*

Chartreux, an Order of Friars, who eat no Meat, and are famous for dressing Fish and Greens.

SAVE the Blood of a large Carp, clean and gut it well, and wash the Inside with red Wine, which also save; garnish the bottom of a stewing Fish-kettle with bits of Carrots, Parsneps, slices of Onions, sprigs of Parsley, one clove of Garlick, and two large cloves of Shallots, each stuck with a Clove; put the Carp upon these, with Salt and whole Pepper, the Blood which you saved, a sufficiency of Wine, a good bit of Butter, and two or three spoonfuls of Water; stew on a middling fire: When the Fish is done, sift the Liquor, and reduce it to the consistence of a Sauce; add another bit of Butter, mixed with chopped Anchovies, Capers, and Flour, make a pretty thick Liaison, and serve upon the Fish.

Carpe en Matelotte.

Matlot of Carp.

CUT a Carp into large pieces, and also any other kind of Fresh-water Fish, as Pikes, Eels, Tench, &c. &c. put all together into a Stew-pan, and make a *Rissollet*, with Butter and Flour, half Broth, and half red Wine, adding one dozen of small Onions, salted, some whole Mushrooms, and a faggot of sweet Herbs; boil these together until the Onions are almost done, then put the Fish therein, with Pepper, Salt, two Cloves, and a little Nutmeg; boil on a smart fire, and the Fish will only require about half an hour:

Let

Let the Sauce be much reduced, take out the Faggot, add one or two chopped Anchovies, and garnish the Dish with fried Bread.

Carpe en Matelotte à la Marinier.

Matlot of Carp, the Mariner's Fashion.

BOIL some small Onions to three parts, and put them into a pan or pot, with a Carp, and other sorts of Fish cut into large pieces, being only gutted but not washed; keep the Blood, which add to the Fish, with as much red Wine as covers the whole, a piece of Butter, a good bit of Lemon-peel, two Laurel-leaves, Pepper and Salt; boil on a smart fire, stirring it some time, for fear it should catch at the bottom: When done, take out the Lemon-peel, and turn it over upon the Dish, *sans Façons*, or carelessly.

Carpe à la Jacobine.

So called, from an Order of Friars, called *Jacobins*.

PUT a dozen or more of small Onions, scalded, into a Stew-pan, with half a dozen of Truffles sliced, a faggot of sweet Herbs, and a bit of Butter; simmer these on the fire until they catch a little, add a pint of white Wine, and boil on a slow fire about half an hour; then put in a Carp, (being first cut into large pieces) some Broth, Pepper and Salt: When ready to serve, reduce the Sauce, and make a Liaison with three Yolks of Eggs and Cream, and a good Lemon Squeeze.

Carpe aux fines Herbs.

Carp with sweet Herbs.

CUT a Carp as before, put it into a Stew-pan, with chopped Parsley, green Shallots, Mushrooms, a little Taragon, a trifle of Garlick, a little Powder of Basil, a good bit of Butter rolled in Flour, a spoonful of Oil, a pint of white Wine, Pepper, Salt, and two

three spoonfuls of Onion Gravy; boil on a smart fire, and reduce the Sauce thick.

Carpe farcie.

Stuffed Carp.

WHEN the Carp is well cleaned and trimmed, take up the Skin from the Flesh, which will be easily done, by beginning at the Belly, running the finger betwixt up to the Head, where the Skin must hold, and the same down to the Tail; chop some of the Flesh to mix with Bread Crumbs, chopped Mushrooms, Parsley, Shallots, a bit of Butter, and a little Basil; and you may also mix the Meat of other Kinds of Fish, seasoned with Pepper and Salt; make it malleable with four or five Yolks of Eggs, then cut out all the large Bones, stuff the Carp with this Farce, and sew it up; put it upon a Dish buttered at the bottom, baste it all over with Butter, strew it with Bread Crumbs, and bake it in the oven, (basting it now and then with a little Butter, to hinder it from taking too much Colour): Serve with what Sauce you please, or with a Ragout of Roes, which you will find Ragout Articles.

Carpe à la Dauphine.

Carp, the Dauphin's Fashion.

MAKE a good Ragout of Sweet-breads, fat Livers, and Truffles, and let it be pretty thick: Open a Carp on one Side, stuff it with this Ragout, and sew up; lay it on the Side that has not been opened, on slices of Veal and Ham, whole Pepper, a very little Salt, and a good bit of Butter; cover it over with thin slices of Lard, a faggot of all sorts of sweet herbs, and soak it about a quarter of an hour; then add a bottle of Champaign, and finish the boiling gently; sift the Sauce, and skim it very clean; add some

some Cullis, reduce it to a good consistence, and serve upon the Fish.

Carpe au Monarque.

Carp Monarch.

CUT a Carp on the Side, fill it with a Ragout of small well-tasted Onions, and sew it up; take the Skin of the other Side, and lard it all over like a Fricandeau; boil it with white Wine and Broth, Faggot, Pepper, Salt, and Cloves: When done, drain it, and glaze the larded Side with a Veal Glaze: Serve upon a Ragout of Sweet-breads, Cocks-combs, fine Eggs, fat Livers, and the Roes.

Carpe à la Polonoise.

Carp Polish Fashion.

CUT a Carp into large pieces, and slit the Head two; put it into a Stew-pan, with a piece of Butter, slices of Onions, bits of Carrots, Parsley, green Shallots, Thyme, Laurel, whole Pepper and Salt, soak it a little while; then add a pint of Beer, and a good glass of Brandy: When done, sift the Sauce, add a bit of Butter rolled in Flour, and the Juice of a Seville Orange; reduce the Sauce pretty thick, and serve upon the Fish.

Carpe à la Broche.

Roasted Carp.

STUFF a Carp with a Farce made of Butter, Bread Crumbs, fine Spices, Capers, Anchovies, Parsley, and green Shallots, all finely chopped; lard it with fillets of fresh Anchovies, first soaked to take out the Salt, tie it to a skewer, and then fix it to the spit, cover it over with two or three doubles of Paper, well buttered, and baste it with white Wine, boiled with some Butter, two Laurel-leaves, and one clove of

Garlic

Garlick : Serve with what Sauce or Ragout you think proper.

Carpe en Hachis.

Hashed Carp.

CUT small Carps into little pieces, and put them into a Stew-pan, with a bit of Butter, chopped Parsley, Shallots, Pepper, Salt, and Nutmeg, half a pint of white Wine, a few spoonfuls of Onion Gravy, and a little Flour ; boil slowly, and reduce the Sauce ; garnish the Dish round with fried Bread.

Carpe en Redingotte, (a Great-coat).

Masked Carp.

STUFF a Carp with chopped Parsley, green Shallots, Pepper and Salt, mixed with Butter ; boil it in Broth, with half white Wine, bits of Roots, Onions sliced, a Faggot, two or three Cloves, Salt and Pepper : Cut a large Eel into three pieces, open it at the Belly, take out the Bones, and lard it like a Fricandeau ; boil this also on a smart fire, in Broth and white Wine, with a few slices of Ham, Veal, and whole Mushrooms : When the Eel is done, sift the Sauce, and reduce it to a *Caramel*, with which glaze the Eel, and cover the Carp with it : Serve with what Sauce or Ragout you please, either of Meat or stewed Greens.

Carpe en Ecusson.

Carp in the Form of a Scutcheon.

CLEAN two or three small Carp, and take up the Skin ; cut some of the Meat into small long fillets, and make a Farce with part of it, the Roes, Bread Crumbs soaked in Cream, chopped Parsley, Shallots, Pepper and Salt, mixed with a few Yolks of Eggs, and a little Butter : Cut bits of Bread the bigness of a crown-piece, or in what shape you please ; lay some of the

the Farce upon each piece, the Tail of a Craw-fish in the middle, and fillets of the Carp round, intermixed with fillets of Truffles; cover this with some more of the Farce, and make them either high or flat, according to the quantity: Cut the Skins into bits to cover the upper part of each Scutcheon, bake them in moderate oven, and serve with a Sauce made of the Trimmings of the Carps, white Wine and Cullis.

Carpe au Prince.

The Prince's Fashion, (from the Richness of the Preparation.)

STUFF a Carp with a good ready-made Ragout, and sew it up; take up the Skin of one side, lard it as a Fricandeau, boil it a few minutes in white Wine and then take it out to drain: Garnish the bottom of a Dish with a Farce made of the fat Livers of roasted Poultry, scraped Lard, proper Seasoning, and Bread Crumbs, mixed with Yolks of Eggs; lay the Carp upon this, cover the larded side with slices of Bacon and bake it in the oven: When done, drain the Fat off, glaze the larded side with a Glaze made of Veal and Ham, and serve with a Spanish Sauce, or any other, adding a good Lemon Squeeze.

Filets de Carpes de plusieurs façons.

Carp Fillets in different Manners.

CUT the Fillets to what bigness you think proper, make a Sauce with the Trimmings and the Head by soaking them together some time, with a bit of Butter, Shallots, Parsley, two Cloves, Mushrooms, little Fennel, and a glass of white Wine and Broth let them simmer a good while, then sift the Liquor and put the Fillets thereto, to simmer sometime; reduce the Sauce pretty thick, and add Pepper and Salt and a Lemon Squeeze when ready to serve.—Another way is to boil the Fillets in white Wine and Broth

with a Faggot, Salt, and whole Pepper : When they are done, drain them, and serve upon a Ragout of stewed Greens, such as Sorrel, Lettuces, Cucumbers, &c.

Du Brochet.

Of Pike.

PIKES caught in rivers and in clear water, are preferable in goodness to those taken from ponds, and the Meat is sweeter and firmer ; the large ones will be tenderer by being kept sometime after they are dead. They are not esteemed much in England, nor any where else where Sea-fish are plentiful, although they are valued, and their price sufficiently enhanced in inland countries.

Brochet à la Poulette.

Pike white Fricassee.

WHEN the Pike is properly cleaned, cut it into large pieces, and put them into a Stew-pan, with some Mushrooms, one dozen of small Onions if boiled, a faggot of Parsley, green Shallots, two cloves, Thyme, and Laurel ; soak these together some time, then add a pint of white Wine and Broth, Salt and whole Pepper ; boil on a smart fire, reduce the sauce, take out the Faggot, and make a Liaison with Cream, Eggs, and a little Nutmeg as usual, adding Lemon Squeeze, if the Wine does not make it tart enough.

Brochet frit.

Fried Pike.

CUT it into pieces, and let it marinate about two hours in a little Vinegar and Water, Pepper, Salt, Parsley, Shallots, and sliced Onions ; then wipe it dry, dip it in Batter, and fry it of a fine Colour : Serve upon

upon a Ragout of the Roes, or any other Meagre Ragout, or with fried Parsley.

Brochet à l'Italienne à la Broche.

Roasted Pike, Italian Fashion.

STUFF a good large Pike with a Farce made of Poultry, Cow's Udder, Bread Crumbs soaked in Cream, scraped Lard, chopped Parsley, Shallots, Mushrooms, Pepper and Salt, mixed with a few Yolks of Eggs; lard it on one side, wrap it up in Paper well buttered, and tie it to the spit without running through: Serve with an Italian Sauce, which you will find in the Sauce Articles.

Brochet en Dauphin.

Pike in the Form of a Dolphin.

WHEN the Fish is gutted and scalded, make a few incisions on the back and sides; rub it over with Salt and coarse Pepper, and marinate it in Oil, with Parsley, Shallots, one clove of Garlick, and two Laurel-leaves; tie it on a skewer in the form of a Dolphin, and bake it in the oven, basting now and then with some of the Marinade: When done, drain it off and serve with what Sauce you please.

Brochet à la Mariée.

Pike Bride Fashion.

CUT a pike into several pieces, boning and flattening them as much as you can: Roll a good Farce round them, tie them in bits of cloth, and braze them in white Wine and Broth, with a piece of Butter, bundle of Roots, a Faggot, Pepper and Salt: When done, strip each bit, and serve with what Sauce you think proper; a relishing sharp Sauce will prove best.

Brochet au gros Sel.

Pike in a plain Way.

WHEN it is well cleaned, rub it over with Salt about two hours before you propose to boil it; then wash off the unmelted Salt, and boil the Fish in Water, with Parsley-roots, and half a clove of Garlic chopped: Serve with Anchovy Sauce.

Brochet à la Broche en Gras & en Maigre.

Roasted Pike with Meat Sauce, or Meagre.

FOR *Gras*, stuff the Pike with a good Farce; lard one side with Bacon, and the other with Anchovies, and a few bits of Pickled Cucumbers through and through.—For *Maigre*, stuff it with a Farce made of Fish; lard one side with Eels instead of Bacon, the other with Anchovies; roll it up in double Paper well buttered, with Parsley, Shallots, two Cloves, Thyme, and Laurel, all whole, between the Paper and the Fish; tie it well with two or three skewers to the spit, and baste it with Butter boiled with white Wine; When it is done, take off the Paper to give it a good colour, and serve with what Sauce you think proper.

Brochet à la Simone.

Pike Country-wife's Fashion.

CUT a Pike into pieces, and marinate it in Vinegar, with Pepper and Salt: Cut Turnips to what shape you please, fry them in Butter and Flour to give them a brown Colour, then add a little Broth, with a faggot of sweet Herbs, a Laurel-leaf, and one Clove; put the Fish to this, with a little more Butter, and when done, thicken the Sauce with Flour, adding Pepper, salt, and a little Vinegar: Garnish the Dish with fried bread.

Brochet en Grenadins.

Pike as small Fricandeaux.

CUT a large Pike into middling pieces, skin them, take out the Back-bone, and lard them; braise them with thin slices of Veal and Ham, whole Mushrooms, a faggot of sweet Herbs, some Broth, half a pint of white Wine, and two spoonfuls of Oil; simmer slowly until the Fish is done; then take the *Grenadins* out, sift the Braze, and reduce it to a Caramel to glaze them with: Serve upon any sort of stewed Greens, or what Sauce you think proper.

Brochet en Etuvée.

Pike stewed as Matlot.

MAKE a *Rissollet* with Butter and Flour, a pint of red Wine, a Faggot, two or three Cloves, Thyme and Laurel, one dozen of small Onions half boiled, Pepper and Salt, and the Pike cut into pieces; simmer it till the Fish is done, then take out the Faggot and add a good bit of Butter: When ready to serve add half a spoonful of Capers, and one or two chopped Anchovies; garnish the Dish with fried Bread and serve the Sauce over all.—You may also add Artichoke-bottoms, Mushrooms, Carp-roe, Pickled Gherkins, or any thing else, as conveniency offers.

Brochet au Vin de Champagne.

Pike with white Wine.

GUT the Pike without scaling it, and stuff it with Farce made of Butter, chopped Parsley, green Shallots, one Clove of Garlick, Thyme, Laurel, Basil, Salt, and fine Spices; put it into a kettie much of its own bigness, with Wine sufficient to cover it, and two or three large Lemons peeled and cut in slices; boil some time; and then set fire to the Wine with a lighted Paper, and let it burn till the Fish is done: Serve

the Sauce, and reduce it to a good consistence, to serve upon the Pike.

Brochet à la Provençale.

Pike the Provence Fashion.

LARD it through and through, with Eel and Anchovies, and braze it in a kettle much of its own bigness, with Broth, a little Cullis and white Wine, slices of Onions, bits of Roots, sweet Herbs, a good bit of Butter, Pepper and Salt : Serve with Craw-fish Cullis, or any Sauce or Ragout you please.

Brochet à la Duchesse.

Pike, her Grace's, or the Duchess's Fashion.

LARD it with half Lard and half Ham, and braze it with thin slices of Veal, and a few bits of Ham ; cover it over with slices of Bacon, bits of Roots round it, a large Faggot, two cloves of Garlick, and three or four of Spices ; soak it on a slow fire about half an hour, then add a bottle of white Wine and Broth ; boil it until the Pike is done, then take it out, strew it with Bread Crumbs and small bits of Butter very close, and place it in the oven to take a good brown Colour ; skim and sift the Braze, add a little Cullis, and serve under the Fish.

Brochet Moitié au bleu. Moitié frit.

Pike half stewed and half fried.

CUT a good large Pike in two ; stew the Head-part as you do Carp with red Wine : Split the other part in two, and marinate it some time in Vinegar and Water, Pepper and Salt, two Cloves, sliced Onions, and Shallots ; then wipe it clean, and flour it to fry : Serve both upon the same Dish, with a little of the Sauce upon the stewed part, and fried Parsley for the other. You may serve the remainder of the Sauce in a Boat.

Brochet à l'Allemande.

Pike German Fashion.

KEEP the Pike killed a day or two, then clean it whole, and put it into a Fish-kettle, with two bottles of red Wine, (or in proportion more or less, according to the bigness) a large faggot of sweet Herbs, Pepper, Salt, three or four Cloves, two Laurel-leaves, Thyme, and a little Basil; boil it some time, then set fire to the Wine with a bit of Paper, and let it burn until it is reduced to about a pint; then take out the Faggot, and stir in a bit of Butter about the bigness of an Egg, to incorporate with the Wine, and continue to add Butter in this manner, until the Sauce is well mixed and pretty thick: Serve quick and hot, for fear the Sauce should turn to Oil.

Brochet à l'Espagnole.

Pike Spanish Fashion.

GUT a Pike by the Gills, without opening the Belly, clean it well, and lard it all round with half Bacon and half Ham; stuff it with a Farce made of roasted Poultry, Beef-marrow, and Seasoning as usual, with two or three glasses of white Wine, and Yolks of Eggs; roast it wrapped in slices of Lard and Paper, and baste it with Butter and white Wine boiled together: When done, serve a Spanish Sauce under it: You will find how to make it in the Sauce Articles.

Brochet à l'Arlequine.

Pike of various Colours.

CUT a pretty large Pike into four or six pieces, and lard each with Lard, Ham, Girkins, and Truffles, through and through; put them into a Stew-pan, with a pint of white Wine, a Faggot, two Cloves, whole Pepper, and some good Broth, and boil on a smart fire till the Liquor is quite reduced. Serve with a *Ragoût à l'Arlequine*. See Ragout Articles.

Des Anguilles.

Of Eels.

THE best are those caught in running waters, and they ought to be used as fresh as possible. They may be prepared many different ways, and are also very useful to lard other kinds of Fish.

Anguille en Fricassée de Poulets.

Eels as Chicken Fricassée.

SKIN one or two Eels, according to their bigness, cut them in pieces, and put them into a Stew-pan, with a good bit of Butter, some Mushrooms, a faggot of sweet Herbs, and two Cloves; simmer these some time, then add half a pint of white Wine, some Broth, Pepper and Salt; boil on a smart fire, reduce the Sauce, take out the Faggot, and make a Liaison with two or three Yolks of Eggs and Cream, and add a Lemon Squeeze when ready to serve.—I have already often observed that the Liaison must not boil.

Anguille à la Nivernoise.

Eel, with Nivernoise Sauce.

WHEN it is skinned and well trimmed, cut it into bits of about two or three inches long, and marinate it in Oil, with chopped Parsley, Shallots, Mushrooms, Pepper and Salt; make as much of the Marinade stick to it as possible, strew it with Bread Crumbs, and broil it on a slow fire, basting with the remainder of the Marinade: When done of a fine Colour, serve with a Sauce à la Nivernoise.

Anguille à la Broche diversifiée.

Eel roasted, to different Sauces.

CUT a large Eel as the former, and marinate it about two hours with Oil and Lemon-juice, Pepper and Salt, two Cloves, two or three whole Shallots,

Thyme and Laurel; then tie each bit to a skewer, wrap it up in Paper well buttered, squeeze the Herbs of the Marinade, and baste with the Liquor, adding a little melted Butter thereto: Serve with what Sauce or Ragout you think proper.

Anguille glacée.

Eel glazed, or as Fricandeaux.

CUT a large Eel into pieces of what length you think proper, and lard them, either on one Side or both; (if you lard both Sides, take out the Backbone; if one only, leave it) braze them with thin slices of Veal, a few small bits of Ham, a faggot of sweet Herbs, two glasses of white Wine, and some good Broth; simmer it as all other Brazes, (it requires but a short time); and when it is done, take out the Eel, reduce the Braze to a Glaze, to rub over the larded part, and put a little Broth and Cullis into the same pan, to gather the remainder of the Glaze; give it a boil or two, sift it, add a Lemon Squeeze, and serve under the Eel.—It may also be served with any Sauces, or stewed Greens of any sorts, according to the season.

Anguille à la Chartreuse.

From an Order of Friars so called.

SIMMER a good handful of Bread Crumbs in a pint of white Wine until the Liquid is quit reduced, and then let it cool; make a Farce with this, and the Flesh of a Carp minced, a bit of Butter, Parsley, Shallots and Mushrooms chopped very fine, Pepper and Salt, and mixed with Yolks of Eggs; lay some of the Farce on the Dish you intend for table, upon thin slices of Eel, and continue the same alternately, finishing with the Farce uppermost; smooth it over with a knife dipped often in Whites of Eggs, strew it pretty thick with Bread Crumbs, and rasped Parmesan Cheese, and bake it in a moderate-heated oven, or in a Dutch oven.

oven: When it is done, drain off the Butter, and serve under a good clear Cullis Sauce, with a Lemon Squeeze.

Anguille à la Sainte Menebault.

Eel St. Menebault.

MAKE a Batter with a bit of Butter, a spoonful of Flour, Milk; a Laurel-leaf, Pepper, Salt, Shalots, slices of Onions, and bits of Carrots and Parsneps; put it on the fire, and when it boils put in the Eel, cut into middling pieces; boil it slowly, and when done, drain it, dip it in Eggs beat up, and strew it over with Crumbs; then dip it again in the Boiling, and apply Bread Crumb again; broil it of a fine Colour, and serve with Sauce *Remoulade* in a boat.

Anguille au Brodequin.

Eel racktied.

CUT an Eel into pieces, of three inches long, marinate it in Oil, with Pepper, Salt, Parsley, Shalots, Thyme, and Laurel, all whole; cut pieces of Bread Crumbs pretty thick, and the length of the pieces of Eel, four to each; fry the Bread in Butter; lay fillets of Anchovies upon the Bread, tie each bit of Eel between four pieces, roll them up in Paper well buttered, and roast them, basting with the Marinade: Serve with what Sauce you think proper.

Façon de conserver les Anguilles, ou autres Poissons.

How to preserve Eels, or any Kind of Fishes.

ACCORDING to the quantity, boil a pint of Wine, or more, with the proportion of a quarter of a pound of Sugar, and a quarter of a pound of Salt, for a bottle of Wine: Let it cool, and then trim the Fish as for present use; fry it in Oil, and a few Laurel-leaves to three parts: When it is almost cold, put it into an earthen pot, pour the Wine upon it, and

the Oil used for frying, with the Laurel-leaves; when it is quite cold, cover the pot with leather or strong paper, and tie it fast.—It will keep a long while if in a cool place.

Anguille frite.

Fried Eel.

CUT an Eel into pieces, and score it with a knife on both Sides; cut out the Back-bone, and marinate it about an hour in Vinegar, with Parsley, Shallots, slices of Onions, and two or three Cloves; then drain it, and fry it of a good Colour: Serve with fried Parsley, or a relishing Sauce in a boat.

Anguille à l'Etuwée.

Eel stewed or Matlot.

MAKE a brown Sauce with Butter and Flour, called a *Roux* or *Rissollet*; when this is of a good Colour, put in a pint of white Wine, a little Broth and Cullis, one dozen of small Onions scalded, some Mushrooms, a faggot of sweet Herbs, two Cloves, Salt, and whole Pepper; boil these until the Onions are almost done, then put the Eel therein, cut as the former; boil on a smart fire, reduce the Sauce, and when ready, add a pounded Anchovy, and fine whole Capers: Garnish the Dish with fried Bread.

Anguille à la Choisy.

Eel Choisy.

CUT a large Eel into two or three pieces, take out the Bone, and flatten it pretty much: Make a Ragout with sliced Onions fried in Butter, chopped Truffles, Mushrooms, fat Livers, Shallots, Parsley, Pepper, Salt, and a glass of white Wine; boil it until the Sauce is quite reduced, then let it cool, and mix it with scraped Lard, and two or three Yolks of Eggs; put some of this Ragout upon each bit of Eel, roll them

them up, tie them in Cowl, and wrap them up in buttered Paper to roast: When done, take off the Paper, baste one Side with Eggs beat up and Bread Crumbs, and give it a good Colour with a salamander: Serve the coloured Side uppermost, with a Sauce Pontiff, or Spanish, or a relishing Sauce.

Anguille en Canapé.

Eel matted, or any other Kind of Fish.

CUT an Eel into pieces, of the length of two or three inches, and take out the Back-bone for use: Make a Farce with some of the Meat cut into small pieces, with Mushrooms and Carp-roes, (if any) a little Butter, chopped Parsley, Shallots, Pepper and Salt. Make also a fine Farce, with some of the Meat and Bread Crumbs soaked in Cream, Parsley, Mushrooms chopped very fine, Pepper and Salt, mixed with two or three Yolks of Eggs: Cut pieces of Crumb of Bread to the same length of the pieces of Bone, and about two inches wide; lay a down of the last Farce upon each piece, then the back-bone, and some of the Salpicon, or first Forced-meat upon it; then some of the fine Farce again, smoothed over with a knife dipped in Eggs; strew it with Crumbs and small bits of butter, bake it in a middling oven, or under a brazing-pan cover, and serve with what Sauce you please.

Andouillettes d'Anguilles.

Sausages, or Chitterlings of Eels.

THE Meat is prepared as the last, only that it is put in another form: Cut bits of Veal Cowl to that length and breadth you please, lay the pieces of back-bone in the Farce, roll them up, and tie them in the Form of Sausages; broil them slowly in Paper well buttered, and when they are done of a fine brown colour, wipe the Fat off with a clean cloth, and serve with any Sauce.

Anguille

Anguille à la Napolitaine.

Eel Naples Fashion.

SPLIT an Eel its whole length, take out the Back-bone, flatten it with the handle of a knife and cut it into pieces of about three inches long. Make a Farce with some of the Meat, a few hard Yolks of Eggs, a little Butter, chopped Parsley, green Shallots, Pepper and Salt, all mixed with two or three raw Yolks of Eggs; lay this Farce upon the bits of Eels, roll them up, and tie them with packthread. Simmer them in a Stew-pan for about half an hour with the Juice of a Lemon, a bit of Butter, Pepper and Salt: Let them cool, take off the packthread, dip them in a good Batter-paste, to fry of a fine Colour; and serve with fried Parsley.

Anguille à l'Aspic.

Eel with a sharp Sauce.

CUT an Eel into small pieces, and marinate it about an hour in melted Butter, with chopped Parsley, Shallots, Mushrooms, Pepper and Salt; let the Butter cool, and mix all together, with two Yolks of Eggs. Spit the Eel on a small skewer, with all the Marinade like Pork-haslets, strew it well with Bread Crumbs and broil on a slow fire, basting with good Oil or Butter: Serve with Aspic Sauce, either in the Dish, or a Boat. See Sauce Articles.

Des Lamprois.

Of Lampreys.

THIS Fish is seldom to be had fresh in London and but in few parts of England, which makes almost unnecessary to give any instructions about it. Yet for the sake of those who may meet with it far out of the water, I shall give a few Receipts, as the method of dressing any kind of Aliments may very properly be made use of for others. Lampreys

est in the spring; they resemble an Eel pretty much
Colour, yet are thicker and shorter in size; they
ought to be fat, and the male is preferable in goodness.

Etuvée de Lamproi.

Stewed Lamprey.

TAKE the Blood, and give the Lamprey a scald in hot
Water; then cut the Head off, and divide the Fish
into three or four pieces: Make a *Roux*, with Butter and
flour, and half white Wine and Broth; put to it one
dozen of small Onions scalded, a faggot of all sorts of
sweet Herbs, whole Pepper and Salt; boil this until
the Onions are almost done, then put the Fish therein,
and stew gently: When done, add the Blood, two or
three green Shallots bruised, a little Vinegar, and
warm it without boiling; take out the Faggot when
ready to serve.

Lamproi grillé à la Remoulade.

Broiled Lamprey, Remoulade Sauce.

CUT it into three pieces, and boil it in white or red
Wine, with a bit of Butter, whole Pepper, Salt,
slices of Onions, Parsley, bits of Carrots, Parsneps,
Thyme, Laurel, and Cloves: When it is almost done,
drain it, rub it over with Butter and Bread Crumbs,
and broil it slowly, basting with Oil or Butter: Serve
dry, and a *Sauce Remoulade* in a boat. See the Sauce
articles.

Lamproi à l'Italienne.

Lamprey Italian Fashion.

CHOP a couple of Onions very fine, put them into
a Stew-pan, with a bit of Butter, one or two
 Spoonfuls of Oil, a faggot of sweet Herbs, two cloves
 Spices, and two of Garlick, with the Blood, and
the Fish cut into small pieces; add a pint of red Wine,
and boil all together on a smart fire until the Liqueur

is much reduced, then take out the Faggot: When ready, add a good Lemon Squeeze, or Seville Orange.

Lamproi à la Burgogne.

Lamprey with Burgundy or any other Red Wine.

SCALD the Lamprey in hot Water, cut it into middling pieces, and put it into a Stew-pan, with a bit of Butter, chopped Mushrooms, a little Flour, a pint of red Wine, a Lemon peeled and sliced, a little Cinnamon, a good bit of Sugar, whole Pepper and Salt; boil it smartly to reduce the Sauce: Just before you are ready, add the Blood, and warm without boiling; take out the slices of Lemon and Cinnamon, and garnish the Dish with fried Bread.

Des Perches.

Of Perches.

PERCHES out of Rivers, or clear running Water best; those of marshy Pools, or muddy Ponds are apt to have a disagreeable taste. They are very good and wholesome, when pretty large and fat.

Perche au Beurre.

Perches with Butter Sauce.

TRIM off the Gills, and half of the Roe by the Gills, to hinder them from bursting; tie up the Heads with packthread, and boil them with half white Wine and half Water, a good bit of Butter, slices of Onions, bits of Carrots and Parsley, two Cloves, slices of Lemon, Pepper and Salt: When done, drain and scale them, and make a Sauce with Butter, a little Flour, some Broth, Pepper, Salt, and a good Lemon Squeeze: Serve upon the Fish.

Perche à la Tartare.

Perch Tartary Fashion.

TAKE some middling Perches, cut them in two, flatten them a little with the handle of a knife, and marinate them about an hour in Oil, with chopped Parsley, Shallots, Mushrooms, and Powder of Basil; as much of the Herbs stick to them as possible, and sprinkle Bread Crumbs over; broil them slowly, basting with the Marinade: Serve with a Sauce made of Cullis, a bit of Butter, Pepper, Salt, and a Lemon Squeeze.

Perches à différentes Sauces & Ragouts.

Perches with various Sauces and Ragouts.

TAKE Perches in Broth and Wine, or braze them with a few slices of Bacon and Veal: When done, broil them, and serve with a Craw-fish Ragout, or a Ragout of Carp-roe, Sweet-breads, or any other: You may also serve them upon a napkin, with what Sauce you think proper, in a boat.

Perches à la Sainte Menchoult, are done after the same manner as all such directions, and so may all kinds of Fresh and Salt-water Fish.

Perches à l'Angloise.

Perches English Fashion.

TAKE some Water for half an hour, with a good deal of Parsley, a few green Shallots, two or three cloves, one Onion sliced, Thyme, Laurel, and a small handful of Salt; sift the Water clean, scale the Perches, and boil them therein: Make a Sauce with Butter and Flour, a little Vinegar, Capers, Anchovies, and two yolks of hard Eggs chopped very fine, a few spoonfuls of Broth, Pepper, Salt, and a little Nutmeg: Make a Liaison pretty thick, and serve upon the Fish when well drained of the Water.

Mattelotte

Matelotte de Perche à l'Eau.

Matelot of Perches.

MAKE a *Roux* (as formerly explained) with Butter and Flour; then put Water to it, with Parsley roots, Carrots, Parsneps, slices of Onions, two or three Cloves, and a Laurel-leaf; boil these about half an hour, and sift the Liquor in a sieve; put this to what quantity of Perches you think proper, well cleaned and scalded; one Eel cut into pieces, or any sort of Fresh water Fish; a glass of Brandy and Salt; boil on a smart fire to reduce the Liquor; and when almost done add some Parsley coarsely chopped: You may add little Butter if necessary.

Perches au Vin de Champagne.

Perches with White Wine.

TAKE out the Gills and half the Roe, boil them without scalding, in a pint of white Wine and some good Broth, with a faggot of sweet Herbs, two or three Cloves, whole Pepper, Salt, and two spoonfuls of good Oil: When done, take them out to scald, boil and reduce the Sauce, take out the Faggot, add some Butter rolled in Flour, a little chopped scalded Parsley, and a Lemon Squeeze, when ready to serve.

Perches frites.

Fried Perches.

CLEAN and scale them, and slit the Sides in several places; marinate them about an hour in the Juice of a Lemon, with Pepper, Salt, sprigs of Parsley, one whole clove of Garlick, and a Laurel-leaf; then drain and roll them in Flour to fry of a good brown Colour: Serve with fried Parsley.

Des Tenches.

Of Tenches.

Tenches à la Poulette.

Tenches as a Chicken Fricassee.

SCALD the Tenches in boiling Water a moment; then take them out to clean, take the Heads off, cut them into middling pieces, and wash them in fresh Water twice at least; fry some Mushrooms in Butter; then add one or two spoonfuls of white Wine, and a little Broth; put the Fish to it, and boil smartly; reduce the Sauce, and add Pepper and Salt: When done, make a Liaison of three Yolks of Eggs, with Cream or Broth, a little Nutmeg, fine chopped Parsley, and warm without boiling; add a Lemon Squeeze, or a little Vinegar when ready to serve.

Tenches au Pontife.

Tenches with Pontiff Sauce.

SCALD a brace of Tenches as the former, split them at the Back, take out all the Bones, and slice off the Meat almost to the Skin; mince the Meat to make a Farce with Bread Crumbs soaked in white Wine, scraped Lard, Udder, chopped Parsley, Shallots, Mushrooms, Pepper, Salt, and Yolks of Eggs; fill the Tenches with this Farce, and sew them up to look as if they were whole; bathe them in melted Lard, strew them with Bread Crumbs, and bake them in a dish, with slices of Lard at the bottom: When done of a fine Colour, wipe the Fat off, and serve a *Sauce Pontife* under. See Sauce Articles.

Tenches en Ragouts.

Ragout of Tenches.

PUT a slice of Ham into a Stew-pan, with a scalded Sweet-bread cut into four, a bit of Butter, some Mushrooms, scalded Cocks Combs, a faggot of sweet Herbs

Herbs, two Cloves, and a little Basil; simmer them some time; then add two glasses of white Wine and Broth, a little Cullis, Pepper and Salt; when half done, put the Tenches therein, first cut into middling pieces: They require but a short time: Skim the Sauce, take out the Faggot and Ham, and add a good Lemon Squeeze when ready to serve.—You may also dress them as a Fricassee, with small Onions, a white Liaison of Yolks of Eggs and Cream, and one or two pounded Anchovies: Garnish the Dish with bits of Bread without being fried. This last is called à la *Vestale*, viz. white, unspotted, &c.

Tenches à la Bonne-femme.

Tenches the good House-wife's Fashion.

CLEAN, scale, and scald them in warm Water; then put them into a Stew-pan, with a good bit of chopped Parsley, green Shallots, Mushrooms, and a glass of white Wine; simmer them slowly, and turn them now and then; put in a little Pepper and Salt, a bit of Butter rolled in Flour, to make the Sauce pretty thick, and, when ready, add a little Verjuice or Vinegar.

Tenches à la Ravigotte.

See *Tenches au Pontife*.

THIS is done in the same manner, only observing the difference of the Sauce. See Sauce Article for *Ravigotte*.—This Dish must be served hot.

Tenches au Monarque.

Tenches Monarch Fashion.

SPLIT them at the Back, and cut off some of the Meat, to chop with Parsley, Shallots, Mushrooms, Bread Crumbs soaked in Milk, a bit of Butter, two or three Yolks of Eggs, and proper Seasoning; stuff them with this, and sew them up; fry of a pale Colour.

hour, in fresh Hog's Lard, and serve them upon a Ragout made of Artichoke-bottoms, cut in quarters, a few Mushrooms; a good bit of Butter, a faggot of sweet Herbs, two Shallots, and two Cloves; soak it some time, then add a Glass of Wine and Broth, Pepper and Salt; when half done, put some of the Roes to it, (either of Tenches or Carps, first scalded,) and Crawfish Tails; finish the Ragout pretty thick, and add a Lemon Squeeze when ready to serve.

Tenches de plusieurs Façons.

Tenches in different Manners.

SCALD them in boiling Water, and gut them by the Gills; mix a little chopped Parsley, Shallots, Pepper and Salt, with some Butter; stuff the Fishes with it, and marinate them about an Hour in Oil, with Pepper, Salt, Parsley, Shallots, one Clove of Garlick, Thyme, Laurel, and Basil, all whole; then broil the Tenches, squeeze the Seasoning of the Marinade, and baste them with the Liquid: Serve them with what Sauce you think proper.—You may serve them for a Dish of Roast, when they are pretty large, observing not to scale them.

Another Way: When they are scaled and properly cleaned, stew them in white Wine, with a piece of Butter, bits of Roots, slices of Onions, a Faggot, Cloves, Thyme, Laurel, Pepper and Salt, and a little Water: When they are done, drain them out of the Braze, and serve with what Sauce you please.

Tenches à l'Italienne.

Tenches Italian Fashion.

SCALD them in boiling Water, clean them properly, and cut off the Heads and Tails; put them into a Stew-pan with a spoonful of good Oil, two glasses of white Wine, a little Broth, Pepper and Salt, one Clove of Garlick bruized, chopped Parsley, Shallots, Mushrooms, and two slices of Lemon peeled; simmer slowly;

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ly;

ly; when almost done, take out the Lemon; skim clean, and then finish it on a smarter Fire, to reduce the Sauce rather thick.

De la Truite.

Of Trouts.

THE Salmon-trout, whose Flesh is reddish, is an excellent Fish, and far preferable to the white: They are both prepared after the same manner.

Truite aux fines Herbes.

Trout with sweet Herbs.

SCALE it, and gut it by the Gills; stuff it with chopped Parsley, Shallots, Pepper, Salt, and Butter well mixed together; marinate it in Oil, with Mushrooms, Parsley, Shallots, whole Pepper, Salt, and a small bit of Garlick, all chopped very fine; roll it up in double Paper well buttered, with as much of the Marinade as possible, and broil it on a slow Fire, or bake it in a middling hot Oven: Boil two or three spoonfuls of good Cullis, as much Fish-broth, and two glasses of white Wine, and reduce this to the consistence of a Sauce: The Trout being done, unfold the Paper and scrape all the Herbs off, to mix with the Sauce which serve upon the Fish. Observe to add Seasoning if the Cullis is not sufficiently relishing.

Truite à l'Allemande.

Trout German Fashion.

PREPARE a Trout with a little Farce as the former put it into a Brazing-pan much of its own bigness with bits of Carrots and one Onion stuck with two or three Cloves; put two thirds of white Wine, and one of red sufficient to cover it above an Inch over, and place it on a smart Fire; when it boils, set Fire to the Wine and let it burn until it goes out of itself, or that it is reduced sufficiently to leave only Sauce enough; take out the Carrots and Onion; add a good bit of Butter, which

in the Sauce as it melts, to mix it well, and serve upon the Fish.

Truite au Bleu.

Trout of a fine blue Colour.

It is to be gutted by the Gills, and well washed without scaling; lay it on a Dish, and pour two glasses of boiling Vinegar upon it, according to the Bigness of the Fish, more or less; wrap it up in a Linen-Cloth, and put it in a long Pan, with a good bit of Butter, slices of Onions, bits of Carrots, one Clove of Garlick, two of Spices, Parsley, Shallots, Thyme, Laurel, Basil, Pepper and Salt, a pint of red Wine, and some Broth; set on a middling Fire. When done, take it off and keep it warm in the Liquor some time, before you are ready to serve, that it may take more Taste of the seasoning; then drain it, and serve dry upon a Napkin, with green Parsley round: or you may serve a Sauce in a boat, or in the Dish, without a Napkin.

Truites à la Chartreuse.

From an Order of Friars so called.

SCALE and clean the Fish, cut each into three or four Pieces, and boil them in Broth, with Pepper and Salt, and a few slices of Lemon; Make a Sauce with a bit of Butter rolled in fine Bread Crumbs, fine chopped Parsley, green Shallots, Mushrooms, a little Basil, Pepper, Salt, a glass of white Wine, and as much Fish-broth: Put the Fish upon the Table-dish, squeeze Seville orange over it, pour the Sauce thereupon, and strew it with fine Bread Crums.

Truite à la Perigord.

Trout with Truffles.

SCALE and gut a good large Trout by the Gills; stuff it with a Farce made with Butter, chopped truffles, Pepper and Salt; braze it with thin slices of Seal, Ham and Bacon, a little Wine and Broth, a fag-

got of sweet Herbs, and whole Pepper; cut a few Truffles in slices, and stew them with some of the Braze-liquor, and some good Cullis; reduce this to the consistence of a Sauce; then drain the Trout out of the Braze, and serve the Ragout of Truffles upon it.

Truite glacée.

Trout Glazed as a Fricandeau.

SCALE it, and gut it at the Gills; stuff it with a Ragout of Sweet-bread, fat Livers, Mushrooms, and Truffles, (well seasoned, and as thick as possible); lay the Trout on one Side, and braze it with slices of Lard, white Wine and Broth, a faggot of sweet Herbs, whole Pepper and Salt: When it is done, drain it; and glaze the larded Side, with a Glaze made of Veal-cullis; and serve with what Sauce or Ragout you please.

Filets de Truites de différentes Façons.

Fillets of Trouts, in different Manners.

SCALE and clean a Trout of a middling Size, cut the Flesh into bits of what Bigness you think proper and marinate for about half an Hour, with the Juice of a Lemon, Pepper and Salt, or with a common Marinade; then wipe it, and flour it to fry crisp: Serve with any Sauce, or Ragout; or dry, with fried Parsley.

Truite au Four.

Trout done in the Oven.

WHEN properly scaled and cleaned, stuff it with a good bit of Butter mixed with all Sorts of sweet Herbs finely chopped, Pepper and Salt; marinate about an Hour, in Oil, with a little Vinegar, Pepper and Salt, chopped Mushrooms, green Shallots, Parsley, and one Clove of Garlick; make as much Marinade stick to it as possible, strew it with Bread Crums, and baste it over gently with the remainder of the Marinade; put it on the Dish you intend for Table, and bake it in a moderate-heated Oven, smart enough to give it a

Good Colour : Serve without any other Sauce, than a good Lemon Squeeze.

Filets de Truites aux Vin de Champagne.

Fillets of Trouts with white Wine.

CUT the Fillets of an equal Bigness, and pretty large ; lay them separately in a Stew-pan, with a good bit of Butter, two or three glasses of white Wine, Champaign will give it a better Flavour, if to be had), a little Flour, Pepper, Salt, a few Truffles sliced, or Mushrooms, chopped Parsley, two Cloves, Shallots, and two Spoonfuls of good Broth ; boil on a smart Fire ; it will be done in about a Quarter of an Hour) reduce the Sauce pretty thick, which you may do, by adding proper Quantity of Flour ; garnish the Dish round with fried Bread.

Du Barbillon, Goujon, & Grenouilles.

Of the Barbel, Gudgeon, and Frogs.

Du Barbillon.

Of the Barbel.

WHEN it is scaled, gutted, and well washed, boil the Barbel in the same Manner as all other Kind of Fishes ; and serve it with Capers or Anchovy Sauce, or any other.—You may also stew it as a Carp ; or broil it, after having being marinated in Oil, Pepper, Salt, and chopped sweet Herbs, for about half an Hour : the best Method is to broil it in Paper, with sweet Herbs chopped very fine, and Butter.—This Fish is neither common nor esteemed in England.

Des Grenouilles.

Of Frogs.

Hope I shall not offend the puny Stomach of any of my Readers, in taking notice of a Dish, which is much reflected upon (*by the Vulgar*) in England, in

Prejudice to Foreigners: but as it has found Place in the Cookery of a Nation, so much imitated in this Respect, as well as in many others; and in Justice to my undertaking as a Translator, I shall only say, that the Kind of Frogs here meant, are those found in the Spring in Spawning-time; also in some Parts, those found in Corn-fields in Harvest-time. The Legs only cut off at the Rump, are used, after they are skinned and scalded in boiling Water. They are dressed a la Chicken Fricassée, or marinated and fried, as all other Fritures, and might pass as such, as well as the Rabbits *en Poulets*, often used in very polite Company.

Des Goujons.

Of Gudgeons.

Matelottes de Goujons.

Matlot of Gudgeons.

SCALE them, and when properly cleaned, lay them on the Dish you intend for Table, with a little Butter under and over, and chopped sweet Herbs, such as Parsley, a little green Basil, Shallots, Mushrooms, Pepper, Salt, and a couple of glasses of white Wine; broil on a smart Fire and reduce the Sauce: When ready to serve, wipe your Dish clean, and squeeze half a Lemon over the Gudgeons.—They may also be marinated a little while, then wiped dry, and fried.

As it is a Fish of no Consequence, it is needless to take any further Notice of it.

Du Saumon.

Of Salmon.

Saumon au Court Bouillon.

Salmon in its own Sauce.

TAKE a bit of Salmon of any Bigness, without being scaled; tie it up in a Cloth or with Packthread, put it in a Vessel much of its Bigness, with

good bit of Butter, Meager-broth, and half red Wine, Salt, whole Pepper, a faggot of Parsley, Thyme, Laurel, two or three Cloves, bits of Carrots, and sliced Onions : When done, drain it and serve it upon a Napkin, and the Sauces in Boats.

Saumon aux Ecrevisses en Gras Et en Maigre.

Salmon with Craw-fish, Gras or Meagre.

FOR Meagre scale the Salmon, boil it after the same manner as the last, and serve a good Craw-fish Ragout upon it.

En Gras, braze it with slices of Veal and Ham, covering it over with thin slices of Bacon ; and adding a faggot of all Sorts of sweet Herbs, Cloves, Pepper, Salt, bits of Roots, and one or two Onions sliced ; soak it a little while on the Fire ; then add half Broth, and half Wine, sufficiently, according to the Largeness of the Fish : When done, drain it out of the Braze, and serve it with a Craw-fish Ragout, such as you will find in the Ragout Articles.

Saumon accompagné.

Salmon garnished with other Things.

TAKE a strong Jowl of Salmon, or a whole one, gut it by the Gills, and stuff it with a good Piece of Butter, mixed with a little Pepper and Salt, chopped Parsley, Shallots, and Mushrooms ; wrap it round with thin slices of Bacon, and tie it in a Napkin ; put it into a brazing-pan, upon slices of Veal and Ham, and soak it over the Fire about half an Hour, without adding any Liquid thereto ; then add half Broth and white Wine, bits of Roots, sliced Onions, and a faggot of all Sorts of sweet Herbs : When it is done, drain it, dress it upon the Table-dish, and garnish it round with Craw-fish, boiled in good Cullis and white Wine, and Pinions of Turkeys glazed ; upon the Salmon place a good Farce, called a *Salpicon*, well finished.

Saumon aux fines Herbes.

Salmon with sweet Herbs.

CHOP some Parsley, Shallots, Mushrooms, a little green Basil, Pepper and Salt; mix all these together with good Butter, and lay some of it pretty thick in the Bottom of the Dish you intend for Table; put one or two thin slices of Salmon upon it, and the same again upon the Salmon; strew it over with Bread Crumbs, and small bits of Butter, put it on a slow Fire, and cover it over with a Brazing-cover, to hold Fire on it: When it is done, drain the Butter out of the Dish, and serve with a clear Italian Sauce. See Sauce Articles.

Saumon en Fricandeaux.

Fricandeaux of Salmon.

LARD the Salmon as all other Fricandeaux, and braze it upon slices of Veal and Ham, with a faggot of sweet Herbs, two or three Cloves, bits of Roots, and one Onion sliced; let it soak a little while, then add some white Wine, a little Broth, whole Pepper and Salt: When done, take it out gently, and glaze the larded Side with a Caramel made of Veal-cullis; Serve upon it a good Italian Sauce, or Sauce-pontiff, or any other. See Sauce Articles.

Saumon à la Bonne-femme.

Salmon, the good House-wife's Fashion.

MARINATE a few thin slices Salmon in Oil, whole Pepper and Salt, and then broil them, basting with the Marinade; put them on the Table-dish, with a good bit of Butter, two or three spoonfuls of Broth, chopped Parsley, Shallots, and Mushrooms, and simmer them about a Quarter of an Hour: When ready to serve, add a good Lemon Squeeze. Such as has served before, may do again, being cut properly, and prepared according to this last Direction.

Saumon

Saumon frit.

Fried Salmon.

CUT the Salmon into slices of what Bigness you think proper; put them into a Milk-warm Marinade, made of a bit of Butter melted, one or two Spoonfuls of Vinegar, a little Water, Flour, Pepper, Salt, bits of Roots, slices of Onions, Parsley, Shallots, Thyme, Laurel, and Cloves; let it remain about an Hour, then drain and flour them to fry: Serve with fried Parsley. You may also, when marinated after this manner, broil them, basting with the Liquid of the Marinade, and a few sweet Herbs finely chopped, and strewed over them: Serve with Caper-sauce, or *Sauce à la Carpe*. See *Sauce* Articles.

Filets de Saumon à l'Italienne.

Fillets of Salmon, Italian Fashion.

CUT the Salmon into smaller slices than the former, and marinate them after the same manner, with Parsley, Shallots, Mushrooms, and a little Basil, all chopped very fine; about a Quarter of an Hour before you are ready to serve lay each Piece on a Silver Dish separately, or in a Stew-pan in the same manner; put the Marinade thereto, boil over a smart Fire for a Moment, and turn them: (it is best to do them in a Stew-pan) When they are done, lay the Fillets on the Table-dish, add a little Cullis to the Sauce, reduce it pretty thick, add a Lemon Squeeze if necessary, and serve upon the Fillets.

Saumon en batelet.

Salmon as Haslets.

CUT the pieces of a middling Bigness, and season them with fine Herbs chopped, and mixed with Butter and a raw Yolk of an Egg, Pepper and Salt; skewer them like Haslets, with all the Seasoning, strew them with Bread Crumbs, and either broil or roast them, basting

basting with some good Oil or Butter. When they are done of a fine Colour, serve dry with a Sauce in a Boat such as Sauce *Remoulade*, *Ravigotte*, or any other.

Hure de Saumon à différentes Sauces & Ragouts.

Jowl of Salmon with different Sauces or Ragouts.

SCALE and clean the Salmon very well; braze it with slices of Lard, Ham and Veal, in white Wine and Broth, with a faggot of sweet Herbs, two or three Cloves, whole Pepper and Salt.

If for *Meagre*, braze it with half Fish-broth and white Wine, a quantity of Butter, Trimmings of any sort of Fish well cleaned, bits of Roots, Onions, and a sort of sweet Herbs, as the first: When done in either manner drain it out of the Braze, and serve upon what Sauce or Ragout you think proper.

*Darde * de Saumon à la Choisi.*

Split Salmon, a la Choisi.

LARD a large slice of Salmon through and through with larding Bacon and Ham; give it a few turns on the Fire in melted Lard, with chopped Parsley, Shallots, Truffles, Pepper and Salt; then put it into Stew-pan, upon thin slices of Veal, cover it over with thin slices of Lard, and all the Seasoning; soak it while on a slow Fire, add two or three glasses of white Wine, and finish still on a slow Fire; then sift and skim the Braze, add some good Cullis and Crawfish Spawn thereto, and reduce it to the Substance of a thick Sauce; add a Lemon Squeeze when ready to serve.

* *Darde*, means a large slice of Fish, cut lengthways.

Caißes de Saumon fumé.

Cases of smoked Salmon.

CUT your slices very thin, and soak them in Water or Milk (the last is best) about half an Hour more, according to the Saltiness of the Fish; make firm

paper cases, or one large; drain and wipe the Salmon, and roll each piece in melted Butter, chopped Mushrooms, Parsley, Shallots, and a little green Basil if you please; put them in the Paper, with fine Bread Crumbs over, and a few drops of good Oil; broil a Moment over a slow Fire, and serve with a Lemon or Orange Squeeze.

Saumon Salé à la Hollandoise.

Dried Salmon, Dutch Fashion.

SOAK the Salmon according to your own Judgment, and boil it a moment in Water; then drain it, and pull it in Fleaks: Make a Sauce with a good bit of Butter rolled in Flour, a little coarse Pepper, one Clove of Garlick bruised, some fine chopped Parsley and some good Cream; make a Liaison pretty thick, put the Salmon therein, and give it a few turns on the Fire; lastly, pour it on the Table-dish, strew it with Bread Crumbs, and small bits of Butter close to each other, and give it a Colour in the Oven, or with a Salamander.

Salade de Saumon Salé, & autres Façons.

Sallad of dried Salmon, and other Manners.

IF you use a large piece, soak it in different Waters for two or three Days, handling it as gently as possible: then boil it a few minutes in Water on a smart Fire, drain it, and let it cool; when it is to be used, garnish the Dish round the Salmon with all Sorts of Sallading.— If you would serve it hot, make a good Butter and Anchovy Sauce, or Capers, or sweet Herbs: Serve in a Sauce-boat.

De l'Esturgeon.

Of Sturgeon.

Esturgeon au Court-Bouillon.

Sturgeon plain Boiled.

BOIL the Sturgeon as is customary under this Direction of *Court-Bouillon*, viz. just as much Liquid as will do between boiling and stewing; put to this some

Broth, Butter, a little Vinegar and white Wine, all sorts of sweet Herbs, bits of Carrots, slices of Onions, whole Pepper and Salt, according to the bigness of the Fish. If a whole one, when properly cleaned, stuff it with all sorts of sweet Herbs chopped, Pepper and Salt, all mixed with good Butter, and serve upon a Napkin garnished with green Parsley : Serve what Sauces you think proper in Boats, such as Anchovies, Capers, or relishing Ravigotte, &c. &c.

Esturgeon à différentes Sauces en Gras et en Maigre.

Sturgeon with different Sauces, Gras or Meagre.

FOR *Meagre*, lard it with Anchovies, and braze it in white Wine, with a good bit of Butter, some Fish-broth, (or any *Meagre* broth) all sorts of sweet Herbs, two Cloves, Pepper and Salt.—For *Gras*, lard it with Ham and larding Bacon, and braze it with slices of Veal and Lard in white Wine, good Broth, and the same Seasoning : Serve with what Sauce you think proper.

Esturgeon à la Broche en Gras & en Maigre.

Sturgeon roasted, Gras or Meagre.

LARD the Sturgeon with Lard and Ham : for *Meagre* with Eel and Anchovies. Prepare a Liquid for basting it after this manner ; put a good bit of Butter into a Sauce-pan, with chopped Parsley, green Shallots, one Clove of Garlick, Thyme, Laurel, Basil, and a few glasses of white Wine boiled together about a quarter of an Hour ; baste the Sturgeon with this all the time it is roasting : When done, serve with Acid Sauce, *Gras* or *Meagre*, or with any Ragout you think proper. See Acid Sauce.

Esturgeon à la Mayence.

Sturgeon, larded with Ham.

LARD the Sturgeon with fresh Westphalia Ham, fat and lean cut together ; wrap it up in Paper, and roast it as the former, basting it with Butter. Make a Sauce

Sauce after this manner; soak one or two slices of Veal and Ham on the Fire some time, with bits of Carrots, Parsley-roots, slices of Onions, two Shallots, and two Cloves; when it begins to catch at bottom, put to it a pint of white Wine, and a few spoonfuls of good Cullis, with whole Pepper and a little Salt; simmer it about half an hour, and reduce it to the Consistence of a pretty thick Sauce; skim it, sift it, add a good Lemon Squeeze, and serve upon the Sturgeon.

N. B. Westphalia Hams are called in France *Jambons de Mayence*.

Esturgeon à la Bonne-femme.

Sturgeon the good House-wife's fashion.

MARINATE a thin slice of Sturgeon in Oil, with all sorts of sweet Herbs chopped, coarse Pepper and Salt; broil it on a Gridiron to three parts; then put it on the Table-dish, with a glass of white Wine, chopped Parsley, Chibbol, Mushrooms, and a good bit of Butter,; simmer it about half an hour, and when ready to serve, add a Lemon Squeeze, and sift fine Bread Crumbs over it.

Esturgeon grillé.

Broiled Sturgeon.

MARINATE thin slices of Sturgeon in Oil, with chopped Mushrooms, Parsley, Shallots, a little Basil, coarse Pepper and Salt; let it marinate about an hour; then roll each piece in Bread Crumbs, and broil slowly, basting with the remainder of the Marinade: Serve with a clear sharp Sauce under them. You may also serve them without Sauce, only adding a Squeeze of Lemon on each piece.

Esturgeon à la Sainte Meneshoult, en Gras & en Maigre.

Sturgeon St. Meneshoult, both ways.

TAKE a thick slice of Sturgeon: For *Gras*, lard it through and through with larding Bacon, seasoned with Pepper, Salt, and fine Spices, as for *Dôbe*, formerly

merly directed; braze it with slices of Lard, bits of Roots, slices of Onions in a moderate quantity, and a faggot of sweet Herbs; adding half white Wine and half Milk, sufficient to keep it from burning, with whole Pepper and Salt. For *Meagre*, lard it with Anchovies well soaked, (or do it without larding); braze it with white Wine and Milk, a good nourishing quantity of Butter, and all the above seasoning: When done, skim the Fat off the Braze, beat it up with two or three Yolks of Eggs, and thicken it on the Fire a little while; then bathe the Sturgeon with it, and strewn it with Bread Crumbs, baste it with a little melted Butter, and put it in the Oven to take a good colour, or under a Brazing-pan-cover, or with a Salamander. Serve it with *Sauce Remoulade* in a Sauce-boat. See Sauce Articles.

Esturgeon a l'Angloise.

Sturgeon, English fashion.

PUT the Fish into a Kettle much of its own bigness, with Water and Vinegar sufficient to cover it, (one fourth of Vinegar to the whole quantity of Water) Salt, a little whole Pepper, one Onion cut in two, and bits of Carrots and Parsley-roots: When boiled sufficiently, serve with Capers and Butter Sauce, or Anchovies, or any other, as you shall think proper for Fish.

Esturgeon à la Provençale.

Sturgeon, Provence fashion.

LARD it half Lard and half Anchovies; braze it with Slices of Veal, one slice of Ham, a faggot of sweet Herbs, one clove of Garlick, two or three Shallots, three Cloves, a little Basil, and whole Pepper: cover it over with thin slices of Lard, and let it boil on the Fire about half an hour; then add a pint of white Wine, or more, according to judgment, and finish the brazing; skim and sift the Braze, add some good Cullis, and reduce it to the consistence of a Sauce.

Sauce; lastly, add a Lemon Squeeze, and serve the Sauce upon the Fish.

Esturgeon a la hâte.

Sturgeon in haste.

CUT thin slices of Sturgeon, of what length you think proper; put them into a Stew-pan with a good bit of Butter, and give them a few turns over the Fire, turning them once or twice; (they will require but a short time to do them); when you take them out, season them with Pepper and Salt; put to the Butter in the Stew-pan first used two or three Glasses of red Wine, two spoonfuls of Cullis, chopped Parsley, and green Shallots; boil this a few minutes on a smart Fire, add proper seasoning, and put the slices in it to warm without boiling; add some chopped Capers, and garnish the Dish with fried Bread.

Grenadins d'Esturgeon.

Small Fricandeaux of Sturgeon.

CUT the Sturgeon into small Fricandeaux, and lard them; braze them on a slow Fire, with a few slices of Veal, one slice of Ham, a faggot of sweet Herbs, and a Liquid of half white Wine and half broth; when done, sift the Braze, skim it, and reduce to a Caramel, to glaze the larded side of the Grenadins: Serve with what Sauce you think proper, as Sauce au Vin de Champagne, a l'Espagnole, au Pontife, &c. You may equally prepare a large slice in the same manner, or a whole Sturgeon, being first skinned. Small Sturgeons are often dressed whole, in all the different ways herein mentioned, adding the seasoning with judgment and taste, which are the best guides in Cookery.

Esturgeon

Esturgeon à la Cendre.

Sturgeon on Ashes, or brazed very slowly.

LARD a good piece of Sturgeon, half Lard and half Ham; give it a fry for a few minutes in Butter, with fine chopped Parsley, green Shallots, two cloves of Garlick, two of Spices, a small sprig of Fennel, and a little coarse Pepper; then put a few thin slices of Veal under the Fish in the same Pan, cover it over with thin slices of Lard, and white Paper upon it; let it stew on a very slow or Ashes Fire, both under and over, and add a glass of white Wine. When done, take out the Fish, and add a few spoonfuls of Cullis; sift and skim the Braze very free from Fat, give it a boiling, and add a Lemon Squeeze, if necessary, to make the Sauce pretty relishing.

Du Turbot & Turbotin.

Of large and small Turbots.

LARGE and small Turbots are prepared each in the same manner; chuse them for the best, of a fine grain, lively white colour, fat, and free of any bruise or spots.—Brills may be dressed in the same manner as the Turbotins, viz. small Turbots.

Turbot au Court Bouillon.

Turbot, plain boiled, as others.

MAKE a Brine after this manner; boil two quarters of Water for about an hour, (more or less, according to the size of the fish), with bits of Carrots, Parsneps, Parsley-roots, one Onion sliced, two Shallots, Thyme, Laurel, a little Basil, and a good deal of Salt; then sift the Brine, and boil the Turbot therein with as much Milk, and a bit of Butter; simmer it a sufficient time on a slow Fire, with a Fish-plate under that it may be taken out without breaking; drain it well, and serve it upon a Napkin, and what Sauce

you think proper in Boats: You may also serve it with any sorts of Ragouts; as of Craw-fish, Carps, Cock's-combs, &c. wipe it very dry with a clean Napkin, and put the Ragout into the Dish under the Fish.

Turbotins aux fines Herbs.

Small Turbots, with sweet Herbs.

GUT and wash the small Turbots very clean, and marinate them about an hour in Oil, with the Juice of a Lemon, chopped Parsley, Shallots, Mushrooms, Powder of Basil, Salt, and coarse Pepper; then lay them on the Dish you intend for table, with all their Seasoning; strew Bread Crumbs over, pour a little melted Butter upon them, and bake them of a fine brown colour in the Oven: If the Sauce is not sharp enough, add a Lemon Squeeze, when ready to serve; or you may serve any other Sauce with them in a Boat. You may also broil them, when marinated after this manner.

Filets de Turbot, de différentes Façons.

Fillets of Turbot, different ways.

TAKE the remainder of a plain boiled Turbot, which has been used already; cut it properly into small slices, and put them just to warm in a good Sauce, such as *Béchamel*, *à la Reine*, *à la Morue*, Craw-fish Cullis, or any other. In all large tables, where a great number of Dishes are wanted, this and many other small Dishes will serve as well as fresh ones, with very little cost.

Turbotin à la Sainte Menehoult.

Small Turbot broiled.

BOIL it to half in Water and a little white Wine, with a good bit of Butter, and other proper Seasoning; then drain it, skim the Boiling, and mix it with a little Cullis and Yolks of Eggs; give it a few
B b
boilings

boilings on the fire to thicken it, and dip the Turbot therein; then put it on the Dish you intend for Table, strew it with Bread Crumbs, pour a few drops of Butter upon it, and give it a good colour in the Oven, or with a Salamander: Serve with a relishing Sauce.

Turbotins au Parmesan.

Small Turbots with Parmesan Cheese.

WHEN they are properly cleaned, put them to marinate for about an hour in melted Butter, with chopped Parsley, Shallots, coarse Pepper and Salt; then put some of the Marinade into the Dish you intend for Table, with two or three spoonfuls of Cullis, a few Bread Crumbs, and as much grated Parmesan Cheese; lay the Fish or Fishes upon this, cover them with the same, and bake them in the Oven: Let the Sauce be much reduced; wipe the Dish clean, and serve without any other Sauce.

Turbot au Pontife.

Turbot with Pontiff Sauce.

USE a Pan or Kettle much of the size of the Turbot, with a Fish-plate in it; garnish the Pan with thin slices of Veal and Ham, bits of Carrots, and other roots, a few slices of Onions, whole Pepper, and one clove of Garlick; soak it on a slow fire, then add a Bottle of white Wine, as much Broth, and braze on a slow fire until the Meat is thoroughly done; sift this Cullis in a sieve, and put the Turbot therein, to simmer on a slow fire, until it is done; then drain it very well, and serve it with *Sauce Pontife*.—See Sauces.

Turbot Glacée.

Turbot Glazed.

WHEN the Turbot is properly cleaned and trimmed, fins and tail, lard it as a Fricandeau, either all over one side, or quarter-ways, as other pieces are

often done to give them a better look; boil it slowly in the same Preparation as the former, and when done, glaze the larded part with a Glaze made with Veal Gravy or Cullis: (a few feathers tied together are very proper to use for glazing any tender pieces.) Serve with Spanish Sauce under, or any other.

Turbot au Citron.

Turbot with Lemon.

RUB a Brazing-kettle or Pan with a good deal of Butter, and put into it sliced Onions, Parsley, a few Shallots, Thyme, Laurel, Basil, Pepper and Salt; lay the Fish upon this, and the same Seasoning over it, with a couple of Lemons sliced, (first peeled) and a good deal of Butter; bake it in a middling-heated Oven, and when it is done, scrape off all the Seasoning, and drain it very clean from the Liquid: Dish it on the Table-dish, and serve *Sauce a la-Garonne* upon it. — See Sauce Articles.

Turbot à la Financiere.

(See Carp under the same Name.)

MAKE the same Preparation as for Cullis, with slices of Veal and Ham, bits of all sorts of roots, sliced Onions, a large faggot of sweet Herbs, one clove of Garlick, four of Spices, Thyme, Laurel, and Basil; let it soak on a slow fire, until it is ready to catch at bottom; put about a pint of good Broth to it, and let it simmer about two hours; add a bottle of white Wine, let it boil half an hour longer, and then sift it in a sieve; put this Cullis into the Kettle you intend for boiling the Fish, with a Fish-plate under the Turbot, and let it boil very slowly until it is done; while it is draining, take part of the Cullis to make a Ragout with Sweet-breads, Cock's-combs, fat Truffles or Mushrooms; reduce it pretty thick, and such proper seasoning as will make it highly finished,

ed, and serve upon the Turbot. The remainder of this Cullis will serve for any other Fish-dishes.

Turbot à la Hollandoise.

Turbot the Dutch Fashion.

PUT two glasses of white Wine into a Sauce-pan, with two spoonfuls of Oil, sprigs of Parsley, Chibol Thyme, Laurel, Basil, one Clove of Garlick, all whole Pepper and Salt; boil these together about half an Hour or more; then put the Turbot into a Baking dish, and pour all the first Preparation upon it; cover it with another Dish, and simmer it between two slow fires: When it is done enough, pour out all the Seasoning, and put the Fish on the Dish you intend for table; make a Sauce with some good *Consomme*, a piece of Butter rolled in Flour, and a little fine chopped Parsley scalded; make a Liaison on the fire, and serve it upon the Fish.

Des Carlets, Plies, & Halibotte.

Of Flounders, Plaice, and Halibut.

THE Halibut is a large flat Fish, much resembling a Turbot, but nothing in comparison so good Eating; it may be dressed in all the different Ways of Turbot.

Plaice may also be dressed the same, at least what are commonly called in England Dutch Plaice, as they are much larger, and very good when quite fresh, firm and not spent by long keeping, which may soon be distinguished by the hardness of the fleshy part; but when watery streaks appear through the skin, they are stale.

The *Carlets*, viz. Flounders, are esteemed by many people to be better Fish than Plaice; they ought to be chosen by the same rules, and they may be distinguished from the Plaice, by having less spots, smaller and more of a yellow cast.—It is a general remark

flat Fishes, viz. Turbots, Hallibuts, Flounders, Soals, Plaice, &c. that if the middle bone appear any thing black, the Fish is not fresh; I believe this is not an absolute decision, as will appear to those who will be at the trouble of observation: I shall only add, in regard to these flat Fishes, that the middle-sized of every sort generally prove the best eating.

Carlets au Citron.

Flounders, with Lemon Sauce.

WHEN the Flounders are gutted, and properly cleaned, score them on the back in three or four places, and put them to marinate in Oil, with sprigs of Parsley, two or three whole Shallots, one Laurel-leaf, whole Pepper and Salt; then broil them, basting with the Marinade: When done, put them on the Table Dish, and pour upon them a Sauce made with a few spoonfuls of Cullis, a bit of Butter, the Juice of a Lemon, and three or four slices peeled.

Plaice may be dressed in the same manner, and in all the different ways of small Turbots.

De la Sole.

Of Soals.

Soles au Suprême, viz. excelling, &c.

WHEN properly cleaned, put them into a Stew-pan, with two or three glasses of white Wine, two spoonfuls of good rich Consommee, two slices of Lemon, a faggot of sweet Herbs, two or three green Shallots, two Cloves, whole Pepper and Salt, and braze them slowly: When done, sift part of the Braze, which mix with a few spoonfuls of Cullis; skim it free from fat, reduce it to a proper consistence, add a Lemon Squeeze, if necessary, and serve upon the Soals.

Soles au Pontife.

Soals with Pontiff Sauce.

BRAZE the Soals, with a good piece of Butter, two glasses of white Wine, as much good Broth, one clove of Garlick, two of Spices, sprigs of Parsley, green Shallots, whole Pepper, Salt; and two slices of Lemon, first peeled: When done, drain them, and serve with Pontiff Sauce. See Sauce Articles.

Soles de plusieurs Façons.

Soals, different ways.

WHEN scaled, and properly cleaned, you may fry them whole, or cut them into four fillets; dip them in clear Batter, and fry in fresh Hog's Lard, or Oil. If you would broil them, make an opening at the back, and stuff in it some chopped Parsley, Shallots, Mushrooms, and a trifle of Basil, properly seasoned with Pepper and Salt, and mixed together with Butter and Bread Crumbs; marinate them in Oil about half an hour, and then broil slowly, basting with Oil or Butter: Serve with *Sauce Achée*, or Capers, or Anchovies, in a Boat.

Soles aux fines Herbes.

Soals with sweet Herbs.

TAKE Soals, which have been either plain boiled or fried, (if fried ones, take up the skin) and cut each into four or eight Pieces, being properly trimmed; prepare a Sauce with a Glass of white Wine, two or three spoonfuls of Cullis, a bit of Butter, fine chopped Parsley, Chibol, Mushrooms, a trifle of Garlick and Basil; boil these together about half an hour, then put the fillets of Soals therein; simmer about a quarter of an hour, and add Pepper, Salt, and a good Lemon Squeeze,

Soles au Four.

Soals baked in the Oven.

BEING properly cleaned, split them on the back, and stuff therein the same Preparation as for broiling, (see before): rub the Table Dish with a pretty deal of Butter, and lay the Soals upon it; melt a bit of Butter to mix with two Yolks of Eggs, sweet Herbs chopped, Pepper and Salt; mix these well together, and rub upon the Soals with a brush, laying it on pretty thick; then strew Bread Crumbs over, and put the Dish in the Oven: When they are done of a fine brown colour, drain the Butter out, and serve with a good relishing Cullis Sauce.

Soles en Hatereau.

Olives of Soals, either fried or roasted.

SPLIT small Soals, either in two or four; make a Farce with some of the Flesh, or of any other kind of Fish; mix it with Bread Crumbs soaked in Milk, a bit of Butter, chopped sweet Herbs as usual, Pepper, Salt, and a few Yolks of Eggs, well worked together; lay some of this Farce upon each piece, roll them up tight, and braze them in strong Broth, with a little white Wine, and good Seasoning: When done, drain and dip them in a Batter made of Flour, with a little Oil, and white Wine, and fry them: Serve with fried Parsley. You may also serve them with a good Cullis Sauce.

Soles en Fricandeaux.

Fricandeaux of Soals.

TAKE up the skin of the white side of fresh thick Soals, and lard them with fine Lardons; soak some slices of Veal and Ham on the fire, with bits of Roots, Onions, half a clove of Garlick, and half a Laurel-leaf; when it is ready to catch, add two glasses of white Wine, as much good Broth, or rather more, and

a few whole Mushrooms ; let it simmer until the Meat is done, then sift it, and put it into another Stew-pan, with the Soals, the larded side undermost : When done, take the Fish gently out, reduce the Sauce to a Caramel, to glaze the larded side, and serve with a clear relishing Sauce.

Fillets de Soles a la Béchamel.

Fillets of Soals, Bechamel Sauce.

HAVE a Sauce Bechamel ready, and use and prepare the Fillets of Soals in the same Manner as those *aux fines Herbes* ; (such as have served before will do) just simmer them a Moment in the Sauce, to warm without boiling.

Fillets de Soles au Verjus.

Fillets of Soals, Verjuice Sauce.

TAKE up the Fillets as the preceding ; rub the Table Dish with Butter, and lay them thereon, with a little Cullis, two or three spoonfuls of Verjuice, (where Verjuice is not to be had, use Vinegar, to give it a proportionable sourness) Pepper, Salt, and sweet Herbs chopped very fine ; simmer about half an hour, and serve quite hot. You may also serve these sorts of Fillets with any kind of stewed Greens, as Sorrel, Endive, Celery, &c. warm the Fillets in a little Broth, and serve upon the Ragout.

Soles à la Sainte Menebault, à la Braze, are done in the same manner as all former Directions : It is needless to crowd too many repetitions, having been sufficiently prolix already.

De l'Alose.

Of Shad-fish.

THIS Fish is not common in England, at least in the London Markets ; however, where it is to be had, it may be dressed in all the different ways of Salmon, or any other kind of Fish.

De la Vive.

Of the Fish called Weaver.

THIS Fish is not esteemed in England, nor is it very common; the scarcity may probably be a reason for its not being in repute amongst good Fishes, as few people ever eat it: The French Author gives it the following character.

La Vive is one of the most excellent of Sea Fishes, (giving it the feminine Gender) she has sharp Points at the Ears, and on the Back, which prove venomous to such as are pricked by them; whenever this happens, take out the Liver, and bruise it, to apply to the Wound; or Salt and Onions mixed together; or apply Spirits of Wine, as another Remedy.

I shall pass over any particular Directions about this Fish, for the same reason as I have observed before; only giving the Names, by which the French distinguish the different ways of dressing it, which may be referred to former Directions.

Vives de différentes Façons. See Soals of different ways.

Vives à la Cardinal. See Soals au Pontiff.

Vives à la Royale. See Soals au Supreme, excelling.

Matelottes de Vives à la Provençale. Broiled and served with *Sauce à la Perigord*; See *Sauce aux Trufes*.

Vives à la Saint Cloud. Brazed and served with a good Cullis Sauce.

Vives glacées. Glazed. See Soals glazed.

Vives à la Broche. Roasted.

Vives aux fines Herbes. See Soals, ditto.

Vives à la Duchesse. See Turbot à la Financiere.

Vives

Vives farcies à différentes Sauces. See broiled Soals.

Vives à la Poulette. As Chicken Fricassee. See Soals
à la Bechamel.

Vives à la Provençale. See Sturgeon, ditto.

Vives à l'Allemande. See Trouts ditto.

Des Merlans & Surmulets.

Of Whittings and Mulletts.

IF to fry, skin the Whittings, and in gutting, leave the Livers; for plain boiling, leave the Skin, and serve with Anchovy Sauce, or Capers. They must be fried in very hot Friture, and served with fried Parsley round. You may also broil them in buttered paper with all sorts of sweet Herbs, finely chopped, basting with Butter; having previously cut off the Heads and Tails: Or you may marinate them as other Fish: Marinate either to broil, roast, or fry, or braze to put in Jelly, or serve cold with *Sauce Ravigotte*.

Mulletts are dressed in every respect the same way as Whittings, being much of the same bigness, and require an equal space of time to finish them in the different manners. The red Mullet is the only one esteemed; the grey being a coarse indifferent tasted Fish.

Merlans à la Sauce à la Morue.

Whittings with Sauce Morue.

MAKE a Brine with Salt and Water, sprigs of Parsley, whole Shallots, Chibol, bits of Roots, and Onions; boil all together about half an hour; then fish it, and boil the Whittings therein, adding one third part of Milk: When done, drain them; make a Sauce with a good Bit of Butter, a little Flour, two whole green Shallots, Pepper and Salt; put Cream sufficient to make the Sauce pretty thick; take out the Shallots and serve upon the Fish.

Merlans

Merlans en Hatereaux.

See Soals under this Direction.

Quenelles de Merlans.

Whittings, Forced-meat Balls.

TAKE either small or large Whittings, bone them as clear as possible, scrape the Flesh, and pound it in a mortar; boil some Bread Crumbs in Cream, until the Liquid is quite soaked; put this into the mortar with a good bit of Butter, a little chopped Parsley, Chibol, half a Shallot, Salt and Pepper, three or four Yolks of Eggs, and the Whites of them well beat up; mix it well together; have a Stew-pan of Broth on a strong fire; and when it boils hard, add a glass of white Wine to it; take a small quantity of this Farce at once, and throw it into the Broth, and so on till you have done; take care to turn them about; they require but a few minutes; take them out one by one, according as you threw them in, and put them on a sieve to drain: Serve with a good Cullis Sauce, relished with Lemon Juice.

Merlans à la Moutarde. Whittings with Mustard Sauce.

Merlans au Pontife. Whittings with Pontiff Sauce.

Filets de Merlans à différentes Sauces. See Fillets of Soals.

Merlans à la Servante.

Whittings in a common plain manner.

SKIN them, and cut the Heads off; then simmer them between two ashes fires; the under Dish well rubbed with Butter, and all sorts of fine chopped sweet Herbs strewed upon the Fish; turn them once or twice; when you put them on the Table Dish, pour the Sauce over them, with all the sweet Herbs.

Eperlans

Eperlans á la Sainte Meneboul.

Smelts broiled.

TRIM off the Gills, and wash them clean; put them into a Stew-pan with a good bit of Butter, chopped sweet Herbs, Pepper and Salt; give them a few turns in this, then take them out, and add one or two Yolks of Eggs to the Butter; mix it well together, dip the Smelts in it, strew Bread Crumbs over, and fry or broil them gently: Serve with melted Butter and Verjuice, or a Lemon Squeeze, without any thing else; or a relishing Sauce in a boat; or dry, with fried Parsley.

Eperlans en Surtout.

Smelts Masked.

MAKE a good Fish Forced-meat; and put Part of it on the Dish you intend for Table; put the Smelts upon this, and the remainder of the Farce over them singly in their own Form, with Bread Crumbs upon the Farce, and small bits of Butter, close to each other; bake them in the Oven; and serve with a *Sauce au Vin de Champagne*, or a clear relishing Cullis Sauce.

Eperlans au Fenouil.

Smelts with Fennel Sauce.

MAKE a Sauce with a couple of Sprigs of Fennel, two Cloves, and one of Garlick, which scald together a moment in boiling Water; put two glasses of white Wine into a Sauce-pan, with a few Spoonfuls of Cullis, and a good bit of Butter; boil these together a little while; then put in the Fennel and Garlick pounded; warm it together, and serve under fried Smelts.

Matelottes, ou Eperlans aux fines Herbes.

Smelts Matlot, or with fine Herbs.

LAY them on the Table-dish, with all Sorts of fine chopped sweet Herbs, one spoonful of Oil, Pepper Salt, and a glass of Wine; cover them, and let them simmer

firmer on a slow Fire until they are near catching at Bottom, or till the Liquid is quite reduced; then drain the Oil, and serve with *Sauce Achée*. See *Sauce Articles*.

Du Maquereaux.

Of Mackerels.

Maquereaux à la Maître d'Hôtel; (the Clerk of the Kitchen.)

CLEAN them by the Gills; and with the Point of a Knife, or any thing else, take out a small Gut which you will find in the middle of the Belly-part; (it is very easy to come at) split them along the Back to the Bone, and make a little Stuffing with chopped Parsley, green Shallots, Pepper and Salt, mixed with Butter; put this in the Belly, and broil them slowly; you will find that they are done enough when the Flesh looks white to the Bone: Serve with a good Lemon Squeeze, or burnt Butter, with a few Drops of Vinegar; also with Capers and Anchovy Sauce.

Maquereaux aux fines Herbes.

Mackerel, with sweet Herbs.

CUT part of the Heads and Tails off, and split them as the former; marinate them about an Hour in melted Butter, with Pepper and Salt, fine chopped Parsley, Shallots, and a little Basil; put two or three slices of Veal, and one of Ham, into a Stew-pan; let them soak a while, then add half a Pint of white Wine, and some Broth; boil till the Veal is almost done; put the Mackerels to boil in this, with all the Seasoning; sift the Sauce, and skim it very well; add two or three spoonfuls of good Cullis, and some of the Herbs chopped; boil these a moment, and serve upon the Fish.

Maquereaux

Maquereaux à la Flamande.

Mackerels, Flemish fashion.

STUFF them in the same manner as *à la Maître d'Hôtel*; wrap them in paper well buttered, and broil them slowly, basting now and then with melted Butter: You may also roast them, being prepared after this manner, and serve with Verjuice Sauce, or any other you think proper.

Maquereaux au Court Bouillon.

Mackerels in their own Sauce.

MAKE it with half a pint of white Wine, some weak Broth, sweet Herbs, bits of Roots, slices of Onions, Pepper and Salt; boil these together about half an hour; then boil the Fish therein, and serve with a Sauce made of Butter, a little Flour, some scalded chopped Fennel, one Shallot chopped very fine, a little of the boiling Liquid, and a Lemon Squeeze, when ready.

Maquereaux à l'Italienne.

Mackerels, Italian fashion.

MAKE a Sauce with two spoonfuls of Broth, a good bit of Butter, half a clove of Garlick, two spoonfuls of good Oil, chopped Parsley, Pepper, Salt, and the Juice of half a Lemon; warm it without boiling, stirring it continually: Serve this Sauce with broiled Mackerels.

Maquereaux en Fricandeaux.

Fricandeaux of Mackerels.

SKIN one side, and lard it as a Fricandeau; prepare a slight Braze, with a few slices of Veal, one slice of Ham, half Broth and half white Wine; simmer this together till the Veal is almost done; then put the Fish to it; let it simmer on a slow fire, and add a few whole Mushrooms, and a faggot of sweet Herbs: When done,

done, sift the Braze, reduce part of it to a Caramel to glaze the larded side; add a bit of Butter to the remainder, with proper Seasoning; reduce it to a good consistence, and serve under the Fish,

Maquereaux frits.

Fried Mackerels.

CUT each Mackerel into eight fillets, and marinate them about half an hour with the Juice of a Lemon, or more, Pepper and Salt; then wipe them dry, and dip them in Wine Batter; fry crisp, and serve with Fried Parsley.

Maquereaux à la Nivernoise.

Mackerels with Nivernoise Sauce.

POIL them in the same manner as those *au Court Bouillon*, and serve with Sauce *à la Nivernoise*.— See Sauces.

Filets de Maquereaux au Jus d'Orange.

Fillets of Mackerels, with Orange Sauce.

PLIT each Mackerel in two, cut out the Bones as clean as possible, make four large Fillets of each, and boil them a moment in white Wine: Prepare some chopped Parsley, green Shallots, Mushrooms, Pepper, Salt, and a little Nutmeg; rub the bottom of the Dish intended for the Table with Butter, put some of the Seasoning upon it; then lay on the Fillets, with more Seasoning over them, and add two spoonfuls of good Bullis; simmer on a slow fire about a quarter of an hour: When ready to serve, squeeze a Seville Orange two over them.

Caijjes de Maquereaux aux Trufes.

Mackerels broiled in Paper Cases, with Truffle Sauce.

HOP two or three Truffles very fine, with Parsley, Shallots, Pepper and Salt; mix with Butter, and stuff the Mackerel therewith; wrap them in Vine-leaves

leaves and thin slices of Bacon; put them in Paper Cases, well buttered, placing one double sheet of Paper, dipped in Oil, under the Cases; broil them on gentle fire, and turn them several times while broiling: When done, pour the Fat out, take off the Bacon, and serve with a good Lemon Squeeze.

Maquereaux aux Ecrevisses.

Mackerels with Craw Fish Sauce.

MAKE a Craw-fish Cullis, and chop the tails to meat with chopped Parsley, Shallots, Pepper, Salt, and Butter; stuff the Fish with it, wrap them in buttered Paper, and broil as the former: When done, take off the Paper, and serve the Craw-fish Cullis upon the Fish.

Maquereaux en Cailles.

Mackerels as Quails.

CUT one or two Mackerels, each into three pieces, give them a few turns on the fire, with Butter, chopped Parsley, Shallots, Mushrooms, Pepper, and Salt; wrap up each bit in Vine-leaves, with a slice of Bacon, and some of the Seasoning; lay them separately on a Baking Dish, and pour the remainder of the Seasoning into it, if any; bake them in the Oven: When almost done, strew Bread Crumbs over the whole; put it back to take Colour; and serve all together with the Sauce *au Vin de Champagne*, meaning Wine mixed with the Sauce.

Des Harengs & Sardines.

Of Herrings and Pilchards.

WE have three sorts of Herrings; first the fresh which are the best; they ought to be very firm, and the Flesh very white. The pickled Herring (the Dutch are the best); and the dried, common

called red Herrings. The Pilchard resembles much the Anchovy, and is very good when perfectly fresh.

Harengs frais à la Moutarde.

Fresh Herrings, Mustard-sauce.

THEY must be scaled, gutted, well washed, and dried with a Cloth; Melt some Butter, with chopped Parsley, Shallots, Pepper and Salt in it; dip the Herrings therein, and roll them in Bread Crumbs to broil: Serve upon a Sauce made of melted Butter, a little Flour, a few Drops of Vinegar, and a little Broth, mix the Mustard therein according to discretion, when ready to serve.

Harengs frais marinés. See Maquereaux frit.

Harengs frais Sauce au Capers.

Fresh Herrings with Caper-sauce.

MARINATE them in Oil and Sprigs of sweet Herbs; broil them, basting with the Marinade: Serve with Caper-sauce.

Harengs frais au Fenouil.

Fresh Herrings with Fennel-sauce.

SPLIT them at the Back to the Bone, and marinate them about half an hour in melted Butter, with Pepper, Salt, and a few sprigs of Fennel; then broil them the former, basting with the Marinade: Serve with *Sauce Ravigotte*, or *Sauce au Pauvre Homme*, or with the last mentioned Sauce.

Harengs frais à la Sainte Meneshoult.

Fresh Herrings, broiled.

TAKE a saint Meneshoult with melted Butter, a little Flour, some Milk, all sorts of chopped sweet Herbs, of Roots, slices of Onions, Pepper and Salt; boil these about half an hour, then put the Herrings to boil therein; when they are almost done, take them out, and strain the Fat off the Liquor; dip the Herrings in it,

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roll them in Bread Crumbs, and broil a moment; Serve with Sauce *Remoulade*, in a boat.

Harengs frais aux fines Herbes. See Mackerels.

Harengs frais en Matelotte.

Matelot of fresh Herrings.

MAKE a *Roux* with Butter and Flour; when of fine brown, add some Broth and white Wine, with a faggot of all sort of sweet Herbs, one dozen of small Onions, scalded, and a few Mushrooms; boil them about half an Hour: Cut off the Heads and Tails of the Herrings, and put them to boil in this Sauce, adding Pepper and Salt; boil on a smart Fire, reduce the Sauce, and when ready to serve, add a chopped Anchovy, and whole small Capers; garnish the Dish round with fried Bread.

Sardines grillés.

Pilchards broiled.

SCALE and gut them without washing, marinate them as the Herrings, broil them, and serve with the same Sauces.

Harengs fors & salés à la Sainte Meneboul.

Dried and pickled Herrings broiled.

SOAK them first in Water, then in Milk; cut off the Heads and Tails, skin them, and broil after the same manner as the fresh ones under this Denomination, or serving, that they do not require so long a time; Squeeze a Lemon over them when ready to serve. When they are well soaked, they may be dressed in all the different Ways of fresh Herrings.—The Dutch often eat them with stewed greens; and the French with Eggs, dressed in different manners.

Rouget aux Capres.

Roaches, with Caper Sauce.

THIS is but an indifferent Fish; it may help where there is a scarcity of other kinds, and may be dressed in all the different Ways of Tenches.

Du Cabiliot, de la Morue, et Merluche.

Of Fresh, Barrell, and Dried Cod.

THESE three are all the same Fish, only differently prepared: The *Cabiliot* is the fresh Cod; the *Morue*, the barrell; and the *Merluche* is the dried, and afterwards soaked Cod: the French Author says, that the best they have is that which is brought from Newfoundland; they have also some from Holland, which is of a very fine white colour, yet is apt to be tough. The *Cabiliot* is the large Cod; they also call the Codling *Morue* *Merluche*, viz. small Cod.

Merluche à différentes Sauces.

Dried Cod, or Stock Fish, to different Sauces.

BEAT it well first with a wooden Biller, upon a wooden Block; soak it in Water, with green Wood-shes, about twenty-four Hours, changing both two or three times; then wash it in several Waters to get the shes out, and boil it in Water until you find it grow tender; take it out, drain it, and break it in fleaks: Make a Sauce with Butter and Flour, one Clove of Garlic pounded, sweet Herbs chopped very fine, and add Cream sufficient to make a good Liaison; put the *Merluche* to warm in it, without boiling; add one or two Spoonfuls of good Oil, and a Lemon Squeeze; stir it constantly, till the Oil is well incorporated with the rest, and serve quite hot. This may be served in a Puff Paste crust, and then it is called *Paté de Merluche*; also with *Mayonnaise*, or Aspic-Sauce, or any other according to taste and fancy. It also eats very well cold, as Salad, with Oil, Vinegar, and chopped sweet Herbs.

Hure de Cabiliot aux Huitres.

Cod's Head, Oyster Sauce.

SCALD the Oysters in their own Liquor, drain them, and trim off the Beards; put the Liquid into a Sauce-pan with a good bit of Butter rolled in Flour, a glass of white Wine, Pepper, Salt, and Nutmeg; reduce it to the consistence of a good *Liaison*; add a Couple of pounded Anchovies to the Oysters, and warm together without boiling: Serve this with a Cod's Head plainly boiled and well drained, some of the Sauce upon it, and the Remainder in a boat.

Morue fraiche, aux fines Herbes.

Codling, with sweet Herbs.

CUT a Codling into six or eight pieces, bone it as clear as possible, and marinate it in melted Butter, Lemon Juice, and all sorts of sweet Herbs chopped; then lay it on the Table Dish with all the Marinade, both under and over it; cover it with Bread Crumbs and add small bits of Butter, or a few Drops melted, close to each other; bake it in the Oven; it will require but a short Time.

Morue ou Merluche à la Flamande.

Barrelled, or Dried Cod, Flemish Fashion.

SOAK it according to judgment: the older it is, the more soaking it requires; boil in abundance of plain Water, then drain it, and serve either in large bits or in fleaks, with Butter, Nutmeg, and hard chopped Eggs.

Morue à la Capucine;

Barrelled Cod in the Mendicant Friars manner.

PUT a good bit of Butter into a Stew or Sauce Pan with two Cloves of Garlick stuck each with a Spice Clove, chopped Mushrooms, and sweet Herbs; fry them a moment together, add about a pint of Cream according

ing to the quantity of Fish, boil it a quarter of an Hour, and then sift it in a Sieve; put the *Morue* into it with a bit of Butter, and a little scalded chopped Parsley; simmer it a moment to make a *Liaison*, and serve directly: You may also add Mushrooms, chopped Girkins and Anchovies, the Girkins and Anchovies to be added only when you are just ready to serve.

Morue et Merluche à la Jardiniere.

CUT Carrots, Parsneps, and Parsley-roots, to what shape you please; boil them in Broth, with Pepper and Salt; then put them into a Stew-pan, with a good bit of Butter, and boiled *Morue* or *Merluche* in steaks; add a little Cream and Mustard, when ready to serve.

N. B. This is called *à la Jardiniere* from being dressed with Garden-stuff, and so are all others under the same Name.

Morue à la Maitre d'Hotel.

See Mackerels ditto.

PUT ready boiled *Morue* upon the Dish you intend to serve, with a good bit of Butter, chopped sweet Herbs, Pepper, Nutmeg, and the Juice of a Lemon; warm it upon the same Dish, and stir it in the Sauce just as you serve it.

Morue à la Moutarde.

Barrelled Cod and Mustard Sauce.

BOIL it to three Parts, then drain it, and put it to marinate in Oil and Lemon Juice, with Sprigs of sweet Herbs, and whole Pepper; then drain, and dip it in Whites of Eggs beaten up; roll it in Flour, and fry of a good Colour; Serve with Mustard Sauce. See Sauce Articles.

Morue au Beurre noir.

Barrelled Cod with burnt Butter.

WARM it in the Dish you intend for Table, with a little Broth, Vinegar, and coarse Pepper; fry some burnt Butter to pour upon it, and serve quite hot with

fried Parsley.—Observe, that this is done with ready boiled *Morue*;

Morue à la Crème; this is the Béchamel Sauce; it is only to put the Fish in it to warm, without boiling.

Morue aux Verjus de Grains: scald Verjuice Grapes and put them a moment into a Sauce made of Butter and Cream; put the *Morue* in Fleaks to warm in it.

De la Raie.

Of Scate.

THE French reckon the Thornback Scate the best they have the smooth, which they call *Turbotée*, from its likeness to the Turbot; and *la Raie Angé*, which take to be what are called *Maids* in England. Observing that Scate mostly eats tough when dressed very fresh, the Author says, that in Sea-ports where it is to be had quite fresh, they put a piece of broken Glass Bottle into the Water with the Fish to boil, which makes it eat tenderer: Be this as it may, it is certainly an easy Experiment.

Raie a différentes Sauces.

Scate to different Sauces.

EACH different sort is prepared in the same manner

Gut and wash it well, boil it in Water, with a little Vinegar, Slices of Onions, and sweet Herbs; when it is half done, put in the Liver to boil also: When done serve the Fish and the Liver upon it, with the following Sauces, viz. Capers, Anchovy, Ravigotte, or Sauce Achée.

N. B. Notwithstanding this Direction of boiling the Liver with the other Part of the Fish, it is better to boil all Fish Livers apart as they certainly spoil the Whiteness of the Fish if boiled together.

Raie au Beurre noir.

Scate with burnt Butter.

BOIL it as the preceding, seasoning it with Pepper and Salt; fry some Butter, until it is quite black and still in the Frying-pan; add Vinegar to it at discretion, with Parsley: Serve quite hot upon the Fish.

Raie marinée.

Scate marinated.

CUT it into Pieces of what bigness you think proper; put it to marinate about two or three Hours in a Milk-warm Brine made of Butter, Water, Vinegar, Pepper, Salt, all sorts of sweet Herbs coarsely chopped, one Clove of Garlick, slices of Onions, bits of Roots, and two Cloves; then drain it well, and flour it to fry: Serve dry, or with what Sauce you think proper in a boat.

Raie grillée.

Broiled Scate.

PREPARE the pieces as the former, and boil them in Milk and Butter, with all sorts of sweet Herbs chopped, and proper Seasoning; when done, dip the pieces in melted Butter, roll them in Bread Crumbs, and broil of a good Colour: Serve with Mustard, or Sauce *Remoulade*, under the Fish, or in a boat.

Raie aux fines Herbes à la Jacobine.

Friars so called.

MAKE a Sauce with chopped Parsley, Shallots, a little Basil, Taragon, Capers, Anchovies, coarse Pepper and Salt; boil these in Butter, Flour, and a spoonful of Water; serve upon plain boiled Scate, when the Herbs are done sufficiently.

Raie en Matelote au Parmesan.

Matlot of Scate and Parmesan Cheese.

PREPARE it as directed for broiling, and boil it in the same Seasoning: Make a Ragout of whole Onions, with a very thick Sauce, adding a good quantity of Butter, put some of this Ragout into the Dish you intend for Table, and a little rasped Parmesan Cheese over it; lay the pieces of Scate upon these, with Onions and bits of fried Bread between each; put a

spoonful of Mustard into the Remainder of the Sauce, and two Yolks of Eggs; mix all well together, pour it over the Fish, and strew Bread Crumbs and Parmesan over all; put it a moment into the Oven, or give it Colour with a Salamander.

Raie au Vin de Champagne.

Scate with white Wine Sauce.

PREPARE the Scate as directed for marinating, and then fry it: Make a Sauce with a bit of the Liver bruised, and boiled a moment with two glasses of white Wine, one or two spoonfuls of Cullis, chopped Parsley, green Shallots, Pepper, Salt and Nutmeg; add a good bit of Butter, make a Liaison, and serve it upon the Fish;

Raie à la Burgogne is done after the same manner, only using red Wine instead of white, and the Fish being plain boiled.

N. B. I have passed over several Kinds of Fishes, which are not found upon the English Coast; for it is in Fish as in Fowls, every Country having some particular sorts which others want. Nevertheless I am afraid that many People will blame my prolixity in giving so many different Directions under this Head, as few other Methods are adopted in England, besides boiling, frying, and broiling, and these all served with much the same Sauces. Yet it must be remembered that this Book was compiled upon the Principles of Cooking in Paris, where they have not Sea Fish so fresh, and are obliged to dress it in many different Ways, on account of the multiplicity of their Fast-Days, when no Meat is used, and a Number of Dishes are required. My greatest Motive, for translating so many of these Receipts, was rather to give Information than Improvement; however, they are not all void of Merit; and I believe, there are few Books containing such a Number of Receipts of every Kind that are not more abundant in Superfluities.

DE LA PATISSERIE. OF PASTRY.

FOR a common Crust to send abroad, or to keep long, according to the bigness of the Pie you intend, make the Paste with common Flour, a little Butter, Salt and warm Water.—This Crust is not proposed for eating, but to keep the Inside properly.

Pâte brisée.

Puff-paste.

PASTE for raised Crust is made firmer, by using more Flour and less Butter; it is done with warm Water: Let it rest some time, then raise it upon Paper for Puff-paste. Use about a Pound of Butter to a quarter of a Pound of fine Flour, some Salt, and cold Water to work it.

Pâte feuilletée.

Rich Puff-paste.

MIX some fine Flour with cold Water, Salt, and one or two Eggs; the Paste ought to be as soft as the Butter it is made with. In Winter soften the Butter, by squeezing it in your Hands; in Summer, ice it. Put Butter according to judgment, to make it very rich, and work it with a Rolling-pin several times, folding it in three or four Folds each Time.—Use it to any kind of Pies, or small Cakes.

N. B. The Meaning of *Feuilletée*, is when the Crust breaks short in thin Leaves or Scales, after it is baked, occasioned by the Richness of it.

Pâte feuilletée à l'Huile.

Rich Puff-paste with Oil.

TO one Pound of Flour, a hole being made in the Middle of it upon the Table, put Salt, one Egg, half a spoon-ful of Oil, and cold Water only sufficient to

to keep it pretty firm; mix it with the hands, then let it rest a while; work it very thin with the Rolling-pin, and rub into it as much Oil as it will take; strew a little Flour under, to hinder it from sticking to the table, or roller, and finish it as the former.

Pâte à la Graisse de Bœuf.

Paste with Beef-suet.

CUT some Beef-suet into small Dices and melt it with a little Water; sift it in a Sieve into some fresh Water; when it is cold, take it out, and work it with your Hands to press the Water out; pound it in a Mortar, putting now and then a little Oil to it, until it is come to the consistence of Butter: use this Preparation for any sorts of Paste, either raised Crust, or as the former.

Pâte à Demi-feuilletage.

Paste not so rich; (*demi*, half.)

MAKE a Puff Paste with cold Water, according to the first Direction for Paste; put a quarter of a pound of Butter to the same quantity of Paste, and give it five or six turns with the Rolling-pin, as the others.

Pâte à Baignets.

Friture-Paste, or Batter.

PREPARE it with fine Flour, Salt, a little Oil, Beer or white Wine, and a few Whites of Eggs, beat up; it must not be very thick, nor very thin, but to drop out of the Spoon, about the bigness of a nutmeg at once. Fry in Oil, or Hog's Lard.

Pâte Croquante.

Paste for Crokants.

MIX as much Flour as Sugar, with some Orange-flower Water, and Whites of Eggs; do not put too many, as this Paste must be kept firm.

Pâte à la Royale.

Royal Paste.

BOIL half a pint of Water a moment, with a little Sugar, a quarter of a pound of Butter, a little fine rasped Lemon Peel, and a little Salt; put Flour to it by degrees, to mix it well, and pretty thick; turn and stir it continually on the fire, until it quits the Pan; then take it off, and while it is warm, mix Eggs in it, one by one, until it is come to the consistence of a Paste *Feuilletée*, and sticks to the Fingers.

Pate a la Reine.

Queen Paste.

It is done after the same manner as the last, except that you are to use Cream instead of Water; it will have a richer taste, but will not be so light.

Pâte a l'Espagnole.

Paste, Spanish fashion.

MAKE a hole in the middle of the Flour; put Salt to it, and half Butter and half fresh Hog's Lard; mix it with warm Water, make it pretty firm, and let it rest; cut it in several pieces, roll each as thin as possible, and rub each leaf with melted Hog's Lard; put all the pieces one upon another, roll them together, and let it cool; cut it with a knife, to suit to what use you please.

Pâte a Canellon.

A particular Paste, to bake or fry any thing in.

MELT a little Butter in a glass of Water, some fine rasped Lemon Peel, and an Egg; take half as much Powder Sugar as Flour, mix them, and work them with the above Liquid; put Flour enough to keep it firm.

Pate

Pâte au Ris.

Rice Paste.

WORK some Flour with a couple of Eggs, and a little Water; let it rest: Have some Rice boiled very tender in good rich Broth; when it is cold, pound it in a Mortar, with the ready prepared Paste, and a little Butter, until it is properly mixed.—It will serve for any sorts of Cakes, as all other Paste.

Pate au Beur d'Ecrevisses.

Paste with Craw-fish Butter.

UPON a pound of Flour, put a quarter of a pound of this Butter, one Egg, a little Water and Salt, and work it as all other Paste.

Pâte au Sucre.

Sugar Paste.

FOR a pound of Flour, take a quarter of a pound of Sugar, as much Butter, a little Salt, Water, and one Egg.—This Paste may serve for any Second-course Dish.

Pâte au Fromage.

Cheese Paste.

MAKE a Paste with a Cream Cheese and Flour, a little Butter, three or four Eggs, (both Yolks and Whites) and some good Cream; you must judge of the quantity of Flour, according to the quantity of Cheese, and the consistence you would have the Paste. This may be put to the same use as the former.—The Cheese thus used must be understood as a ready-made Cheese, as hereafter directed.

Pate à la Duchesse.

The Duchess's Paste.

WORK about half a pound of Flour, with three Eggs, a quarter of a pound of Sugar, a little Salt, and as much good Spanish sweet Wine as is necessary to keep the Paste pretty firm.—This Paste may serve

serve for a number of Second-course Dishes, being used with any sorts of Cream, or Sweet-meats, or Sugar, frougthed, fried, or baked.

Pate d'Amande.

Almond Paste.

ACCORDING to the quantity of Paste wanted, scald and peel sweet Almonds, with a few bitter ones amongst them; pound them in a Mortar, add a little Whites of Eggs now and then, to hinder them from oiling; then put them on a middling fire, with two thirds of Sugar to one of Almonds; (putting In the Sugar only as it mixes therewith, and so on, till the whole quantity is performed by degrees, and the Paste neither sticks to the Pan nor fingers).—You may put it to what use you please, or turn it to any sorts of shape. Very little heat will dry it. Flatten it with the Rolling-pin, as all other Paste, and if too soft, add a little Flour and Sugar; if too hard, a few drops of the same Wine as above.

Pate à Echaudée.

Shoudy Paste.

THIS must be calculated according to the quantity of Shoudies wanted. From one Pound and a half of Flour, separate one sixth, viz. one quarter of a Pound, to make a *Leaven* with warm Water, and fresh Yeast; knead this well together, and keep it in a warm Place, or before the Fire, about an Hour, or rather less; then put the Flour on the Pastry-table, make a Hole in the Middle, and add about half an Ounce of Salt, three quarters of a Pound of Butter, and one dozen of Eggs; work this well together, pat it a little with the Hands, and put the Leaven in small quantities all over it; mix this Paste very well together, roll it up, and wrap it in a Linen-cloth, with a little Flour strewed all about it; keep it in a cool Place, till the next Day. When you propose making the Shoudies, cut the Paste into small pieces; throw them into hot Water for a few Minutes,

Minutes, without boiling; take them out as they rise to the surface, and put them into fresh Water a moment; then drain them very well, and put them into a middling Oven: They require but a very short time to be done. This may be done (if in a hurry), as soon as the Ferment is raised, and the Paste prepared, without keeping it from one day to another, or using the hot Water. Indeed they will be lighter according to the first direction, but if the dough is well raised, and not too hard, they may be made very good in an hour's time.

Those called *Echaudée au Sel*, and those *au Beurre*, are done after the same manner, except to those *au Sel* (viz. Salt,) you put no Butter; and to those *au Beurre* you put no Eggs.

Pâte à Brioche.

A Cake twisted like a Turk's Cap.

FROM a quarter of a Pound of Flour, take one third Part to make a Leaven, with half an Ounce, or about a spoonful of Yeast, and a little warm Water: keep it in a warm Place about half an Hour, wrapped in a Cloth; then mix the remainder of the Flour, with about eight Eggs, half a Pound of Butter, and some Salt; work it well together, then add the first Preparation, and knead them together very well; roll it up, and wrap it in a Cloth; let it rest four or five hours before using. This Paste is also proper for thin Wafers.

Pâte de Flan, Dariole, &c de ce que l'on veut.

Paste proper for large and small Custards.

MAKE the Paste pretty hard, with a little Butter, Flour, Salt, and warm Water; this is commonly baked in Moulds called *Flans* and *Darioles*; rub the Moulds with a little Butter, then the Paste, and in it the Custard-cream: The *Flans* are the largest, and the Cream is covered over with some of the Paste: the *Darioles* are smaller Moulds; these are prepared as the first, only you do not cover the Cream, but let it rise

as it will. They require but a very short time to bake, and a Dutch Oven is the best for them.

Pate à la Flamande.

Flemish Paste.

BOIL half a pint of Milk, with half a quarter of a pound of Butter; add Flour to it, and thicken it as *Pate Royale*; put no Eggs to it, but work it with the Rolling-pin as all other Paste; flatten it to the thickness of half a crown, cut it to what form you please with a Paste-cutter, fry it, and strew powdered Sugar over, which you glaze with a Salamander, by holding it over for a moment while very hot.

D E P A T E.
O F P I E S.

Paté de Bœuf.

Beef Pie.

BEEF Pies are made of any Part, but the Rump is the best, and most generally used: bone it thoroughly, and lard it through and through with large Lardons, properly seasoned with all sorts of Spices, and sweet Herbs finely chopped; braze it with slices of Lard, a large faggot of sweet Herbs, whole Onions, all sorts of Roots, a good quantity of Butter, and a glass or two of Brandy; simmer it about four or five hours, until it is quite tender, then let it cool: Raise a good Paste, or make a Pie with Puff Paste; put the Beef into it with the slices of Lard upon it, and a little of the Braze-liquid without being skimmed; add a good bit of Butter to nourish it well; cover the Pie, garnish it with bits of Paste cut according to Fancy, baste it with Eggs beat up, and put it into a middling-heated Oven: If it is to be served hot, take out the Lard, skim off the Fat very clean, and add such Sauce or Ragout as you think proper: If it is to be served cold, for the
second

- second Course, let it cool as it comes out of the Oven or you may even add some melted Butter and fresh Hog's Lard.—Observe that all Pies designed to be served cold, ought to be more seasoned than for eating hot as the Flavour of Spices and other Seasonings are stronger while warm.

Paté de Veau.

Veal Pie.

ACCORDING to the bigness of the Pie intended, cut a Fillet of Veal, and lard it after the same manner as directed for Beef; season it again over and under before you put it in a raised Pie, place a few thin slices of Lard under and over the Meat with a good quantity of Butter; finish the Pie in regard to form and garnishing, according to fancy, and bake it three or four Hours; when it is almost done, put a glass of Brandy to it; let it cool thoroughly before using.

Paté de Mouton melé.

Mutton Pie mixed.

CUT part of a Leg of Mutton, and chop it with other Sorts of Meat, such as Hare, an old Rabbit, Fillet of Veal, bits of fresh Pork, old Partridges, or any kind of Meat as is most convenient; add a quarter or half a Pound of Beef Suet, chopped Ham, scraped Lard, chopped Truffles, Pistachio-nuts, four or five hard Yolks of Eggs, all sorts of Spices, sweet Herbs, and two glasses of Brandy; put it in a raised Crust Pie, bake it in a soaking Oven about five or six hours, and let it be cold before using.—This is in much the same nature as the *Gâteau de Lievre*, only that this is done in Pâte, and for that reason called a Pie.

Paté de Cochon de Lait.

A Sucking Pig Pie.

BONE a Sucking Pig thoroughly, and lard the Legs and Shoulders in the same manner as the Veal, with all sorts of Spices and sweet Herbs finely chopped; put

it into raised Crust Pie of its own length, and some of the same Seasoning under and over as you used for the larding, also some pounded scraped Bacon, well mixed with Butter, about half and half; cover it over with Slices of Bacon, garnish the Pie with cut Paste as fancy leads you, and bake it about three or four hours: When it is almost done, put a glass of Brandy to it; let it be quite cold before using.

Pâté de Jambon.

Ham Pie.

BONE the Ham thoroughly, and trim it properly; but in trimming, take particular care to cut off all rusty yellow, fat or lean, till you come quite to the whole some looking Flesh; soak it according to judgment; if an old Ham, at least from one day to another, if fresh, about seven or eight hours; then braze it upon slices of Beef, a pound of pounded Bacon, a pound of Hog's Lard, a pound of Butter, whole Pepper, a large faggot of all sorts of sweet Herbs, and Roots of every kind; braze it to three parts done; then let it cool, and put it into a good thick raised Paste, with all the Braze, except the slices of Beef, and the faggot; put a good large glass of Brandy to it, and bake it about an hour; let it cool before using: But if it is to be served hot, skim it very clean, and serve with a good relishing Culis-sauce, without Salt.

Pâté de Venaison.

Venison Pie, or Pastry.

USE the Haunch, or the Neck of Bucks or Does, or of wild Boars or Marcastins, viz. young Boars or Kids; lard it as directed for Beef. All these kind of Meat must be high of Spices for hot, and more so for cold; but as most of these Pies are kept cold, though used hot, judgment and taste must regulate the Seasoning.

Pâté de Poulardes, Dindons, & autres Volailles.

Pies of all kinds of Poultry, and wild Fowls.

THEY are all done after the same manner, observing the age and bigness of the different kinds. Take a large Fowl or Turkey; bone it, or only cut out the Breast-bone; stuff it with a good *Salpicon*, or dress it without any Stuffing, but the same Seasoning as any other fresh Meat; put Slices of Veal, also seasoned in the same manner, into the bottom of the Pie, to feed the principal Meat: lay it upon this, and cover it over with slices of Lard, and some Butter, and bake it like all other Pies.

Pâté d'Amiens, en Pâte fine.

Amiens Pie, with fine Paste.

Amiens, a Town in Picardy, famous for Pies.

MAKE a Paste with about half a pound of Flour, a pound of Butter, Salt, and warm Water, and let it rest for two hours before using: Truss a couple of fine Ducks as for boiling, singe them very well on charcoal fire, and lard them with larding Bacon rolled in Pepper and Salt, Powder of Laurel, Thyme, Basil, a little Nutmeg, Cloves, Cinnamon, and Coriander. Make a pretty thick raised Pie, and cover the Duck in it, with slices of Lard, and a good deal of good Butter; finish the Pie, and bake it about three hours in a middling Oven, not to take too much colour; then let it cool some time: Mix three or four spoonfuls of *Restaurant*, (viz. rich Jelly-broth) with a quarter of a pound of Butter, and one spoonful of good Brandy; boil these a Moment together, and when the Pie is about half cold, pour it therein, shaking it well to disperse it properly in every part.

Pâté d'Amiens en Pâte bise.

Amiens Pie, in common Paste.

PREPARE and season the Ducks in the same manner as the former; make a common raised Pie, and put into it Hog's Lard and Butter; cover the Ducks therein with slices of Lard, and finish the Pie: When half baked, add a little Brandy, then finish the baking, and let it cool. It is very proper also, in both these Pies, to braze the Ducks to about half, with proper Seasoning, before they are put into the Pie: they will always be tenderer.—In regard to the appellation of this last Paste, *bis* means brown, as the French call brown Bread *Pain bis*.

Pâté de Perdrix.

Partridge Pie.

TRUSS the Partridges with the legs inwards; make a little Farce of their Livers, with scraped Lard, sweet Herbs, and proper Seasoning; flatten the Breast-bone, and parboil them in Butter about half an hour, then put them into the Pie, upon slices of Fillet of Veal, well seasoned, and finish as all others: When done, if for hot, skim it well, and serve with a rich relishing Sauce; if for cold, put some good Jelly-broth into it, before it is quite cold.

Pâté à la Choisi. From the Title.

BONE as many Partridges as convenient, and stew the Bones with a little Broth and Gravy; take as many fat Livers as Partridges, and lard them with Truffles and soaked Anchovies; pound the Bones, and sift the Liquor, which mix with the Partridge-livers chopped, Truffles, scraped Lard, Pepper, and Salt; stuff the Partridges with this last, and a few whole Truffles, some good Butter, and slices of Lard over all; bake it as usual, and add a little Brandy, when it is almost baked enough. This is meant for a cold Dish.

Pâté de Pluviers, Becasses, & Becassines.

Pie of Plovers, Woodcocks, or Snipes.

GUT them, and throw away the Gizzards; pound the Guts, and make a Farce with them, with sweet Herbs chopped, proper Seasoning, and chopped Truffles; mix it with scraped Lard and Butter, or Butter alone; lard the Birds, stuff them with this Farce, and finish as all others.

Pâté de Pigeons, Ortolans, Cailles, Alouettes, &c. &c.

Pigeon Pie, Quails, and all sorts of small Birds, fit for eating.

FOR *Pigeons*, make a Farce with their Livers chopped with sweet Herbs, mixed with Butter and proper Seasoning.—*Quails*, gut them, and lard them.—*Larks*, mix the Gut with Lard or Butter, and sweet Herbs, and stuff them with it; put a few slices of Veal and Ham into the Dish, and wrap each Bird in a slice of Lard, one Laurel-leaf, and a little Butter; finish in the same manner as other Pies.—The same may be done with any other small Birds.

Pâté de (Perigueux). A town in Perigord, famous for those Pies, commonly called *Perigord Pies*.

MAKE a Farce with Partridge Livers, and Livers of Poultry, a good deal of chopped Truffles, sweet Herbs, scraped Lard, and Seasoning in moderation; truss the Partridges, with the Legs inwards, stuff them with some of this Farce, laying some of it also in the bottom of the Pie; singe them pretty much on a charcoal fire, and lard them with Lardons, rolled in mixed Spices; then lay the Birds into the Pie, upon the Farce, with whole Truffles betwixt, a little more Seasoning over all, with Butter and scraped Lard pounded together; cover it over with slices of Lard; finish the Pie according to fancy, with cut Paste, and bake

bake it in the Oven about four or five hours : Observe the directions already given, whether it is to be served hot or cold.

Pâté de Lièvres & de Lapins.

Pie of Hares and Rabbits.

IN every kind of Game, if you bone it, pound and stew the Bones with Broth and Cullis, for this makes a better Sauce than any other ; if even for a Ragout for a Pie, mix what Farce you put in it with this Cullis ; lard them, and finish as usual.

Pâté de Faisand.

Pheasant Pie.

LEAVE it whole, and make a Farce with the Liver chopped, Truffles, scraped Lard or Butter, a little Pepper and Salt ; lard it as usual, put scraped Lard and Butter mixed round the inside of the Pie, and slices of Lard upon it ; finish as all others.

Pâté d'Esturgeon.

Sturgeon Pie.

PIES may be made of all sorts of Sea and fresh Water Fish, following the same method in all the different kinds. I shall only speak of such as are most in use : Sturgeon for *Pâté maigre* ; lard it with Eel, seasoned with fine Spices, and chopped sweet Herbs : for *Gras*, lard it with Lard, and the same Seasoning, and put a sufficient quantity of Butter into the Pie, according to the quantity of Fish ; finish as all other Pies.

Pâté de Macreuse.

A wild Fowl Pie.

THE Macreuse is a Water Fowl, not common in England ; it resembles a small kind of Ducks, which mostly come to London out of Lincolnshire ; the market people call them Shufflers. The Macreuse is a larger Bird, and of cold Blood, for which it is reckoned of

of the Fish-kind ; and the most rigid Paptist will eat it in Lent, or any other Fasting-day : it is trussed like a Duck for a Pie, (or for any thing else) larded with Anchovies, seasoned with Pepper, Salt, and sweet Herbs ; put a good quantity of Butter into the Pie, and finish as all others,

Pâté de Truite.

Trout Pie (a cold Dish).

CLEAN it properly ; cut off the head and tail, and lard it through and through with Anchovies and Truffles, seasoned as usual ; stuff it with chopped Truffles and sweet Herbs, mixed with Butter ; put the Fish into a raised Pie, with a good deal of Butter upon it, and bake it about two hours. *Note*, that those Fish Pies are equally made with Meat, and are much better than when Meagre.

Pâté de Soles.

Soal Pie.

MIX five or six pounded Anchovies with a pound of Butter, or more, half a pound of chopped Truffles and a little Powder of Basil ; take up each Soal in four large fillets, and marinate them about two hours in Lemon Juice ; then drain them, lay a good down of the first preparation into the Pie, and then some of the Fish ; so continue, covering with Butter at the last ; finish the Pie, and bake it about two hours.

Pâté de Saumon.

Salmon Pie.

LARD it with Eel and Anchovies soaked and seasoned with fine Spices and all sorts of sweet Herbs finely chopped ; put Butter under, and over, with some of the same Seasoning.—Eels, Pikes, or any other kind of Fishes, may be dressed in Pies after the same manner either for *Gras* or *Meagre*. All Pies of this sort should be pretty well relished with Lemon,

Des Tourtes, Pâtés Chauds & Petites Pâtisseries.

Of Pastry for First-course, and small for Second,
hot or cold.

A Puff-paste Crust Pie, is called a *Tourte*, and a Raised Crust Pie is called a *Pâté*: The following Dishes are mostly to be done in Puff-paste, for the First-course, and *Petits Pâtés* the same.

Tourtes d'Ailerons.

Tourte of Poultry Pinions.

SCALD them in boiling Water, and clean them very well; place a few slices of Lard over them, and stew them till about three parts done with good Broth Cullis, a slice of Ham, all sorts of sweet Herbs, chopped or whole Mushrooms, a Faggot, and some good Butter; prepare the Puff-paste in the Baking-dish; put all together into it, with the slices of Lard on the Top; cover it with Paste, put a border round it as you shall think proper, and wet it round with Water, to make the Paste stick together; bake it in a gentle Oven: When it is done, cut the Top off properly, and take out the Lard and Faggot; skim the Fat very clean, and add what Sauce or Ragout you please.

Tourtes de Becasses.

Tourte of Woodcocks.

CUT each Woodcock into four, and pound the inside, to mix with scraped Lard, sweet Herbs chopped, and proper Seasoning; put this Farce into the bottom of the Pie, and the Meat upon it, with some Butter, and slices of Lard; when baked, take out the Lard, and finish it with a good relishing Cullis Sauce.

Tourte aux Cailleteaux.

Tourte of young Quails.

TRUSS the Quails as a Chicken for boiling, legs inwards, make a Farce with the Livers, scraped Lard, chopped sweet Herbs, and proper Seasoning; lay

lay this in the bottom of the Pie; put the Birds into a Stew-pan, with a good bit of Butter, and four or five large Craw-fish trimmed; fry all together about a quarter of an hour, then intermix them in the Pie; season it as the Pinion Pie, and bake slowly about an hour or more; Serve what Sauce you think proper in it.

Tourte de Filets de Levrauts.

Tourte of Leverets Fillets.

CUT the Flesh into pieces of what bigness you think proper, and rub each piece over with scraped Lard, Pepper and Salt; put a little Butter upon the Paste, the Meat upon it, and then more Butter, with a faggot of sweet Herbs, one slice of Ham, and slices of Lard over all; finish the Pie as usual: When properly baked, take out the Lard, Ham, and Faggot; boil the Bones with Broth and Cullis, (as before directed in Game-articles) to make a good relishing Sauce, and finish it as usual.

Tourte de Foies gras.

Tourte of fat Livers.

GARNISH the bottom of the Pie with pounded Lard; put the Livers, properly seasoned, upon it, and Butter over, with a faggot of sweet Herbs, one slice of Ham, and a few of larding Bacon; bake it as usual: When done, take out the Lard, Ham, and Faggot, skim the Fat off very clean, and serve a good-tasted Cock's-comb Ragout in it.

Tourtes de Langues de Bœuf, Veau, & Mouton.

Puff-paste Pies of Beef, Veal, and Sheep's Tongues.

THEY are all prepared after the same manner, allowing for tenderness in the baking. Whatever Tongues you use, scald and peel them very clean, lard them through and through, and braze to three parts, with good Seasoning; then let them cool, cut them into what pieces or shape you please, or leave them whole; make

make a good seasoned Farce for the bottom of the Pie, and finish as all the rest : Serve a good relishing Sauce in it.

Tourte de Lapreaux.

Tourte of Rabbits.

CUT them in pieces, and scald them a quarter of an hour in boiling Water ; or if made without scalding, it will taste more of Game : Make a Farce of the Livers, with Lard, and good Seasoning, and place it at the bottom of the Pie ; make a Sauce with the Heads and Trimmings of the Rabbits, by stewing with a little white Wine, Cullis, and good Seasoning ; sift it, to pour into the Pie.

Tourte de Pigeons.

Tourte of Pigeons.

SINGE the Pigeons a moment, and truss them with the legs inward ; put some Butter or pounded Lard into the bottom of the Pie, and the Pigeons upon it, and finish the baking as usual : When done, skim the Fat very clean, and pour a good relishing Ragout into it, made of Sweet-breads, fat Livers, Mushrooms, Cocks-combs, and hard Yolks of Eggs. If the Pigeons are pretty old, give them a fry in Butter before you put them into the Pie.

Tourte de Perdreaux.

Tourte of young Partridges.

TRUSS them as the Pigeons, and stuff them with a Farce made of their Livers, chopped Truffles, or Mushrooms, mixed with Lard or Butter, and pretty high Seasoning ; when finished as usual, serve a Ragout of Truffles or Mushrooms in it, or any other. If the Partridges are pretty old, they ought to be stewed whole for some time.

N. B. As these Tourtes, or Puff-paste Pies, may appear at the first sight to be a mere Recapitulation of the Pâtés, only made in different stuff ; please to observe, that, as the *Tourtes* are to be served hot, the Seasoning is not so high, and that the different kinds used are to be of young Meat ; except that old Game, or Poultry, are used in *Pâtés*, viz. raised Crust Pies.

Tourte de Godiveaux.

A raw Forced-meat Tourte.

I Have already given an explanation of the word *Godiveaux*. As it is now to be used by itself, I shall still give a further account of it, to impress the true meaning the more strongly on the memory: It is made of any sorts of raw Meat, or several sorts mixed together; either to stuff any large Brazing-pieces, or to use by itself: In the latter instance make it of Fillet of Veal chopped, with Calf's-udder scalded, raw Breasts of Poultry, Beef Suet, sweet Herbs, Pepper, Salt, Nutmeg and two or three raw Eggs; when well pounded, and seasoned, make it into Balls, or in the Form of Sausages put this into the Pie, and add (if you think proper) Artichoke-bottoms, Mushrooms, Truffles, Sweet-breads &c. with some Butter; finish as all the rest.

Tourte de Tendrons de Veau.

Tourte of Veal Gristles.

CUT the Gristle of a Breast of Veal into middling pieces, and scald them in boiling Water some time; put some scraped Lard and Butter into the bottom of the *Tourte*, and the Veal upon it, seasoned with Pepper Salt, whole Mushrooms, a few slices of Ham, two slices of peeled Lemon, a faggot of sweet Herbs, and slices of Lard over all; bake it about an hour: When done, take out the Lard, Ham, Faggot, and Mushrooms, or leave the last; skim it very clean; pour a Cullis à la Reine or Sauce à la Crème on it. If you would serve it with brown Sauce, make a good relishing Cullis.

Tourte de Saucisse accompagnée.

Tourte of Sausages garnished with other things.

SCALD large Sausages in boiling Water, cut each into two, and skin them; put a Farce of what you think proper into the bottom of the Pie, and the Sausages upon it; about a dozen of small Onions half-boiled, &c.

Live

Livers, or others, a few Truffles or Mushrooms cut in Dice, a little Seasoning, some good Butter, and a faggot of sweet Herbs, all covered over with slices of Lard; finish it in the usual manner: When done, take out the Lard and Faggot, skim the Fat, and serve with Spanish Sauce, or any other, in the Pie.

Tourte à la Condé.

Condé, the Title of one of the Princes of the Blood.

SCALD some small Onions and Sausages as in the last Receipt; boil a piece of pickled Pork till about half done, and cut it into thin slices; put a Farce into the bottom of the Pie, made of chopped Livers of Poultry, scraped Lard, and light Seasoning; put upon this a small Chicken, cut in Quarters, or the Pinions of any Poultry scalded properly; upon this, the Sausages, pickled Pork, and Onions, intermixed with a little more Seasoning, some good Butter, and slices of Lard at the Top; when well baked and the Fat skimmed off, make a Sauce with good rich Consommée, a bit of Butter rolled in Flour, a little scalded chopped Parsley, and a good Lemon Squeeze: When ready to serve, pour this into the Pie.

Tourte de Lasagues.

A Dumpling Paste Pie.

MAKE a Puff-paste with Flour, Eggs, Butter, Salt, and cold Water; when it is well worked, let it rest some time; then roll half of it in very thin Sheets, and cut it into small pieces; put them into boiling Water with a little Salt; let them boil a few minutes, and take care to separate them in the boiling; then put them into fresh Water a moment, and drain it out; make a Pie of the remainder of the Paste, with Butter and Parmesan Cheese, at the bottom; then a down of the scalded Paste, and one of Truffles, or Mushrooms, mixed with Butter or pounded Lard; then more Paste, and so on till all is laid one over the other; finish with the Butter

Butter and Cheefe; cover it over with Paste as all others, bake it slowly about an hour and a half, and serve without any thing else.

Tourte de Viandes blanches.

Tourte of white Meats.

TAKE Chickens, Fowls, Turkey-poults, Ducklings, or any other sorts, singe them, and cut them in quarters; make a seasoned Forced-meat to put under and over in the Pie: When done as usual, serve what Sauce or Ragout you think proper in it.

Tourte de Filets de Mouton à la Robert.

Tourte of Fillets of Mutton with Onions.

MAKE a *Godiveaux* Farce as for the Tourte under that name; cut the Fillet of a Neck of Mutton into thin slices, and a few Onions in the same manner; put some of the *Godiveaux* in the bottom of the Pie, then some of the Mutton, and slices of Onions upon it, with a little Pepper and Salt; continue in the same manner till all is laid, then place Butter and thin slices of Lard over it; finish the Pie, and bake it about an hour and a half, or more, according to its bigness. When done take out the Lard, skim it very well, add a Cullis-sauce with a little Mustard well mixed therein, and shake the Pie to disperse it into every Part.

Tourte en Puits.

Puit, a Well or Wells.

TAKE six or eight large Onions, scope a good hollow in the inside, without cutting through, and scald them in boiling Water a moment, then drain them, make a Farce with scalded Sweet-breads, Mushrooms, Truffles, scraped Lard, Pepper, Salt, chopped Shallots, Parsley, and two Yolks of Eggs: fill the Onions with this Farce, and place some of it in the bottom of the Pie; put the Onions upon it with some good Butter,

and finish the Pie as usual; bake it about two hours in a middling Oven, and serve with a good Sauce, or a Sweet-bread Ragout in it.

Tourte de Cannelons au Vin de Champagne.

Tourte of Ducklings, with white Wine.

SCALD a couple of Ducklings, and clean them properly; cut each into quarters, and put them into a Pie upon a good Farce, with two slices of peeled Lemon over them, to keep them white, and season as other Poultry; mix two glasses of white Wine with some good Cullis, and boil it some time together to reduce it to a good Sauce-consistence: Serve this Sauce in the Pie.

Tourte au Zephir.

MAKE a Paste as directed in *Pâte feuilletée* in Paste Articles; roll a couple of Sheets with the Rolling-pin, much the same thickness; put these one upon another in the Baking-pan, pinch them together as if the Meat was within them; baste them with Eggs, and bake them; when baked enough, cut them round; (and if the Paste is well made, the inside will be puffed up, and taken off easily;) take out all the Pudding Crust or Dough, and serve a Ragout of any sort, or minced Meat, or Fish therein, with any Sauce.

N. B. This is called *Zephir* by that doughy Paste being taken out, leaving gutted, as is the Caldron and Chitterlings of a Calf, &c. when gutted, it is called *Zephir*, viz. Entrails. See the Explanation under Veal Articles.

Tourte de Lapin au Zephir.

Tourte of Rabbit. See the following Explanation.

CUT a Rabbit into pieces as for a Fricassée; put them into a Stew-pan with a good bit of Butter, Mushrooms, and a faggot of sweet Herbs; when half done, add

add two glasses of white Wine, some Cullis and a scalde Sweet-bread; season it of a good relishing taste: Serve this Ragout in the same sorts of Pie as the last.

Tourte de Macaroni au Zephir.

SCALD the Macaroni, and boil it in good Broth and Hog's Lard; when it is tender and thick, put some Parmesan Cheese to it, and serve it in the same sort of *Tourte*, with some good Veal Cullis in it.

Tourte d'Oeufs.

Tourte of Eggs.

MIX some chopped sweet Herbs, with a good bit of Butter, Pepper, Salt, and Nutmeg; put it in the bottom of the Paste made after the direction of *Demi-feuilletage*, with some good Butter, what quantity of hard Eggs you please cut into quarters, and some raw ones beat up as for an Omelet; finish the Pie as usual: You may add a Caper Sauce, when ready, or Cream Sauce.

Tourtes de Soles.

Tourte of Soals.

USE the same kind of Paste as the former, and put good Farce into the bottom. If *Meagre*, make with Fish and good Seasoning: If *Gras*, with Breasts roasted Poultry: Boil the Soals a Moment, then take up four large fillets of each, lay them upon the Farce with a little Pepper, Salt, and Butter: When done add what Sauce you please. Mackerels are done after the same manner.

Tourte de Moules & de Huitres.

Tourte of Oysters and Mussels.

BOIL the Oysters in their own liquor, and beat them; then mix them with Butter, Pepper, Nutmeg, Shallots, and Parsley; serve with Sauce à la *Bechamel*.

chamel.—Mussels are done the same, when well picked one by one; you may also serve either with Sauce *au Verjus*. See the Sauce Articles.

Tourte de Cabilliot.

Tourte of Cod, &c. &c.

CUT it into middling pieces, and fry it in Butter a moment, with a faggot of sweet Herbs; then put it into a Bechamel-sauce, or Anchovies or Crawfish Cullis, and warm it without boiling: Serve it in *Tourte aux Zephir*.—*Tourte de Morue* is done after the same manner, without Salt.—The remainder of plain boiled Cod or any other Fish will do for those Pies, only warming it in what Sauce you please, and serve it in Pie-crust, made after the Zephir direction.

Tourte d'Esturgeons, Tourte d'Anguilles, de Brochets & de Carpes.

Tourte of Sturgeon, Eels, Pike, Carp, &c.

TURBOT, Whittings, Smelts, or all these kinds of Fish, and also Perches, are done after the same manner; you may either prepare each in a Stew-pan as a Ragout or Fricassée, or bake it in a less rich Paste, and serve any Sauce or Ragout you think proper in it.

Des petits Pâtés de Godiveaux.

Forced Meat Petty Patties.

MAKE a Farce as directed for *Pâté de Godiveaux*, only chop it rather finer; and a Paste as the *Feuilletage*, viz. rich Puff-paste; cut it to the bigness of the Patty Moulds, fill them with this Farce, being first rubbed with butter, and cover them with the same Paste; bake these in a middling-heated Oven about three quarters of an hour; when ready to serve, add a little warm Cullis with a Lemon Squeeze.

Petit

Petits Pâtés en Saucisses.

Petty Patties in the form of Sausages.

MAKE a Farce as the preceding, wrap it up in Paste in the form of short thick Sausages, and cut some of the Paste length-ways; roll it in the form of a small rope to twist round it according to fancy, and finish it as the former. These differences are proper upon a large Table, where two Dishes of the same preparation are served; and show the ingenuity of the workman.

Petits Pâtés à la Reine.

Queen Patties, from the Sauce so called.

USE the sort of Paste as for the two former, and rub the Moulds with Butter before you put the Paste therein; bake them in a pretty quick Oven to make the Paste rise the better: if you fear their taking too much Colour, put a Sheet of Paper over. Take minced Breasts of roasted Chickens, Fowls or Turkey, Hare, Partridges, or any thing else, and make them relishing with Cream or Cullis, accordingly as you would have them white or brown, and pour it in the Patties when you are just ready to serve. When the Farce is prepared with Cullis, it is commonly baked in the Crust, and the Cullis poured in after they are baked. This last is called *Petits Pâtés à Jus*, viz. Gravy or Cullis: both are the essence of Meat. *Petits Pâtés à la Bechamel* are much the same as *à la Reine*; they are called after the name of the Sauces, which only differ in some very trifling alterations. See *Sauce à la Reine*, and *Bechamel*.

Petits Pâtés au Pontife.

From the Sauce. (See the Sauce Articles).

Petty Patties, with Pontiff Sauce.

MAKE a raised Paste, and prepare a little Farce with Breasts of roasted Poultry, or the remainder of Sweet-breads, chopped sweet Herbs, and proper Seasoning.

ing; put this into the bottom of the Patties, with fat Livers, and sliced Truffles upon it, a little scraped Lard, and then the same Farce over all; bake these sorts of Patties a pretty good while: When done, make a little hole at the top, to pour in a Sauce *au Pontife*.—You make make *Petits Pates dresse*, viz. Raised Crust, with any sorts of Meat, either minced or cut into thin slices; it is the Sauce you add to it that gives the Name.—In regard to Mushrooms, Truffles, Morels, Asparagus, or any kind of Greens, you may make Patties of them also; but these are called by the Substance, and not the Sauce you add thereto; for it is mostly either with Cream or Cullis, with proper Seasoning, according as the quality of the thing used may require.

I shall give no further directions, but only add the names by which Patties are served; hoping the former explanation sufficient, without crowding more repetitions; but as people unacquainted with the names, are anxious to know whether any thing particular is meant, more than has been given already; and to make all familiar with Bills of Fare, (as great merit is often put upon their not being understood) they are as follows.

Petits Pates de ce que l'on veut. Patties of what you please.

Petit Pates à la Choisy. Patties with Sweet-bread, &c.

Petits Pates à la Perigord. Patties with a Farce mixed with Truffles.

Petits Pates à la Nefse. With Udders, &c. minced.

Petits Pates à la Mincelle. With minced Meat of any kind.

Petits Pates de Gibier. With any sorts of Game.

Petits Pates de Poisson. With any kind of Fish.

Petits Pates de Poisson aux Ecrevisses. With Crawfish Butter, or Cullis.

Petits Pates de Poisson à la Crème. With Bechamel or Cream Sauce.

Petits Pates d'Oeufs. Patties with Eggs.

Petits Pates de Foies & Laitances. With Livers and Roes

Whoever has perused this Book with care, will know how to season each Article of which those *Petits Pates* are composed.

Des Tourtes & autres Patisseries d'Entremets.

OF TARTS and other SECOND-COURSE PASTRY

Fruits in Pastry are equally called *Tourtes* as those before-mentioned with Meat.

Tourte de Cerises froides.

Cold Cherry Tarts.

MAKE a Compote, (viz. Stew) of stoned Cherries with half as much Sugar as for preserving, (or they may be prepared without stoning) put this into a rich Puff-paste, and bits of Paste upon it, cut and laid according to fancy; it requires no longer time to bake than is necessary for the Paste to be done of a good Colour.—This and other sorts are also done in Paste directed for *Demi-feuilletage*; but then the Fruit is put raw, and Sugar added according to judgment.—Raise proper border according to the bigness of the Baking dish, and bake it longer than the first direction.—The last is used either hot or cold.

Tourte de Framboises.

Raspberry Tart.

SIMMER the Raspberries a moment in a Syrup; then let them cool, and finish the Tart as the first direction for Cherries.

Tourte

Tourte de Fraises à la Glace.

Tart of Strawberries and Ice Cream.

MAKE an Almond-Paste as directed in Page 397, put it into a Baking-dish, and raise a border as to any other sorts of Paste; it requires but a short time to bake, and very little heat: just before you are ready to serve, put Ice Cream into it not very hard, and then the Strawberries. This Ice Cream is made with a pint of good Cream, and Sugar sufficient to make it pretty sweet, a little Orange-flower Water, and two Yolks of Eggs; put it on the Fire till it is ready to boil; stir it to mix the Eggs very well, and when it is cold, put it into a mould to ice, as shall be explained in Ice Cream Articles: You may also boil Pistachio-nuts in this Cream, and sift it before icing.

Tourte d'Abricots.

Apricock Tart.

CUT each in two, and break the stones to get at the kernels; if the Fruit is not ripe enough, boil them a little while in Water; then drain them very well, and put them into the Paste with Sugar according to judgment, a few bits of preserved Lemon, and half a kernel upon each Piece; cover it with the same sort of Paste, and strew a little Powder Sugar over it to give it a glaze, which it will take in baking.

Tourte de Franchipane.

Italian Tart, after Frangipani, a proper Name.

MIX three Eggs with a pint of Cream, two or three spoonfuls of Flour, and a proper quantity of Sugar; boil these together about half an hour, stirring continually; then add some Almond Biscuits, called Macaroni Drops, bruised to powder, a little Lemon Peel minced very fine, a bit of Butter, two Yolks of Eggs, a little of the Orange Flower dried and pounded, or a few drops of Orange Flower Water: Use

the best sort of Paste, viz. *au Feuilletage*, or *Zephir*; put the Cream into it, and a few bars of Paste over, laid according to fancy, or cut in flowers; sugar it over to give a glaze, and serve cold.

Tourte à la Moële.

Marrow Tart.

TAKE a Cream as the preceding, but instead of Butter use Beef Marrow melted and sifted in a sieve, and four Whites of Eggs well frothed; put no cover of any sort upon it, only a good high border round the edge; when it is baked, strew some Powder Sugar over, and glaze it with the Salamander.

Tourte d'Amandes.

Almond Tart.

IT is done as the Italian Franchipane, putting a good many pounded sweet Almonds into the Cream, and a few bitter ones with them.

Tourte de Verjus.

Tart of Verjuice Grapes, or any others.

STONE the Grapes, and scald them a moment in boiling Water; then drain them very well, and simmer a little in a rich Syrup; when this is cold, put it into the Paste without covering; glaze the border of the Tart with Sugar.

Tourte de Muscat.

Tart of Muscado, or sweet Grapes.

IT is done much after the same manner as the Verjuice, excepting that the sweet Grapes are not scalded, nor so much Sugar or Syrup put to them.

Tourte

Tourte de Pistache.

Tart of Pistachio Nuts.

MIX Flour of Rice with three or four Yolks of Eggs, Orange Flower dried and chopped, Cream, and Sugar; boil it about half an hour, stirring continually; then take it off, and add a quarter of a pound of pounded Pistachio Nuts, and a bit of preserved Citron; finish it as usual: If you would have it iced, make it as directed for Strawberries, putting the Nuts upon the iced Cream.

N. B. Although the Flower of the Orange Tree is here recommended, and in several other Directions; as it is not so common in England, a few drops of the Water will answer the same end equally well.

Tourte à la Chantilli.

Chantilli, a small town near Paris.

PUT a little Orange Flower Water into three pints of Cream, froth it like Whites of Eggs, and take up the Froth as it is raised; when finished, add a little rasped Lemon Peel, and Sugar Powder, at discretion: Ice it a little, and serve in an Almond Crust.

Tourte de Pommes.

Apple Tart.

PEEL the Apples, clean out the kernels, and boil them to a Marmalade, with a few drops of Water, a sufficient quantity of Sugar, a little Cinnamon, and a Lemon Squeeze; you may also add a bit of the Rind: When done, take out the Lemon Peel and Cinnamon; use the *Pâte de Feuilletage*, cover it with the same, and glaze it with Sugar.

Tourte de Poires.

Pear Tart.

PEEL the Pears, cut them into quarters, take out the kernels, and if they are large, and pretty green,

boil them to half in Water, simmer them some time in a good rich Syrup, and bake them in the Tart made of *Pâte à Demi-feuilletage*. See *Paste Articles*.

Tourte de Prunes.

Plum Tarts.

THE large kinds used for Tarts must be split in two : Put a good quantity of Sugar, both under and over them, and use the same Paste as the last, with the Top-crust the same, and glaze it to give it a better look on the Table.—In regard to glazing any sort of Tarts, it is no further necessary than agreeable, as many People like the Crust without its being glazed.

Tourtes d'Epinards.

Spinach Tarts.

SCALD the Spinach in boiling Water, and drain it very well to chop ; then stew it in Butter and Cream with a little Salt, Sugar, a few small bits of dried Comfit-citron, and a few drops of Orange Flower Water ; use either the finest Puff Paste, or the second.

Tourtes de Groseilles vertes.

Green Gooseberry Tarts.

YOU may either use them whole, or make a Marmalade of them, with a good Syrup : This last is recommended as the best method ; for by this means you can judge easily how sweet they are, and ought to be, to please ; for the Marmalade, (if large) they ought to be stoned.

Tourte de Chocolat, & Tourte de Caffé.

Chocolate and Coffee Tarts.

MIX a little Flour and Cream, with a proportionable quantity of Chocolate, a bit of Sugar, and three Eggs ; boil it about half an hour, stirring continually for fear it should catch at bottom ; put it into the
Paste

Paste, and Whites of Eggs beat up and frothed upon it; glaze it with Sugar.

That of *Coffee* is done after the same manner, boiling one or two Dishes of good clear Coffee, with the Cream, instead of the Chocolate; finish it after the usual manner, without Top-crust.

Tourte à la Paysanne.

Tarts the common, or Country-fashion.

TAKE a fresh Cream Cheese, made the preceding day, or only made five or six hours before; mix a bit of Butter and a few Eggs with a little Salt; make the Paste pretty thick, and the top the same; bake it, without glazing the Top-crust, or border.

Tourte de Trufes, à la Glace.

Truffle Tart, iced.

SOAK a few Truffles in warm Water; then clean them very well with a brush, and boil them in a pint of Cream, and a quarter of a pound of Sugar, till the Cream is reduced to half; take out the Truffles, to pound very fine, then mix them with the Cream; ice it, and serve with Almond Paste Crust.

Toute d'Entremets de ce que l'on veut.

Second-course Pastry of any kind of Fruits or Jelly.

THESE *Tourtes* may be made with any kind of preserved Fruit that have been before at Table, or such as lose their colour or goodness. Observe to cover all preserved Fruit with Paste cut in flowers, or any other shape, as it hinders it from turning black in the Oven; yet for those made with fresh or raw Fruit it is not necessary, unless by choice.

Tourtes made of Jelly. Bake the Crust first, and let it cool; then put the Jelly upon it; if of different sorts it will look the better, as is done in *Croquante*.

Petites Jaloufis.

(From a blind Window or Grate, where cloistered Nuns, or Spanish Wives are spoken to, &c.)

ROLL the Paste pretty thick, and cut it in small square pieces; make three or four holes, or rather sinkings, and rub them over with Yolks of Eggs, or glaze them with Sugar; when done, fill each hole with different kinds of Sweet-meats or Jelly.—Observe that those little *Patisseries* are to be done with the best Puff Paste,

Tartelettes à la Crème.

Custard in Paste.

MAKE a Cream as directed for the *Franchipane*; let it cool, and prepare the Paste in moulds, as for *Petit Pates*; put some of this Cream into it, with a few bits of Paste cross-ways at top; bake about half an hour, and glaze with Sugar.

Tartelette à la Bonne; this is done in *Petit Pate-pans*, as the former; bake the Paste, then fill it with Sweet-meats, or preserved Fruits of any kind, or a cold Mar-malade, well prepared.

Tartelettes de Massépains.

Tartlets of Sugar Paste.

TURN some Almond Paste in different shapes and sizes; bake it a moment in a very slow Oven, and when it is cold, fill each with what sorts of Jelly or Sweet-meats you think proper.—You may also fill this Paste with the same sort of Cream, as directed for the *Tourte à la Chantilli*; then they are called by that name.—All *Tartelettes*, viz. small Tarts, may be made with any sorts of Creams, as directed for Tarts; the difference is only for the sake of variety on the Table: Also all Creams, as directed here, without Fruits, as Coffee, Chocolate, &c. may be served upon a Dish singly, or with only a low Paste border round, which gives them a better look on the Table,

Rissolles

Rissolles d'Entremets de ce que l'on veut.

Fritures, for Second-course, of any kind.

ROLL some of the second-best Paste, *Demi-feuilletage*, very thin; put into it what Cream, or Sweet-meat, or Marmalade you think proper; roll them up in what form you please, and in different shapes, and fry them in very hot Friture; glaze them with a little Sugar Powder, and a Salamander.

Soufflets.

Raised Puff Cakes.

MAKE the richest Puff Paste; roll it pretty thick into four or five pieces, or more, all of the same bigness; lay one piece in a deep Baking-dish; upon it some good prepared Cream, or Sweet-meat, then another piece of Paste, then some more Cream, or Marmalade, and so on, as many as you please; the Paste to be the last, in which make a little hole, which you fill with Sweet-meat, or Jelly, when it is well baked: This must be done in a pretty hot Oven, to raise the Paste properly: It is done also, by baking the Paste first upon a Baking-plate, and adding the Cream, Jelly, or Sweet-meat, when it is cold, and finishing after the same form.

Croquantes à la d'Estrées; either from that Nobleman's Name, or the Inventor's.

USE the best Puff Paste; roll it pretty thin, and cut it into different shapes, as fancy leads; bake it, and press each piece upon the Dish in a handsome manner; rub them with a little Sugar Caramel, to make them stick as you place them; then put some Currant Jelly all over the top, and make what flower or design you please, with Nonpareil of different colours, round it.

N. B. The Nonpareil is a small Sugar-feed, which is sold at the Confectioner's; it serves to garnish frames for Deserts, and any sorts of Pastry, being first rubbed over with Whites of Eggs to make it stick: Intermix the Colour according to ingenuity.

Croquante

Croquante en Caramel.

Burnt Sugar Crockant.

IF you have no mould for the purpose, take a round Stew-pan, according to the bigness you desire the Croquante to be; rub the outside with Butter or Oil; warm it a little in the inside, then rub it very clean; when it is cold, rub it again all over with a little Butter or Oil, and keep it in a cool place. Boil a pound of Sugar, with two spoonfuls of Water, on a smart fire; skim it well, but do not stir it till it begins to rope, which you will find by drawing it up with a knife, fork, or skewer; If it ropes as it cools, drop it directly on the prepared Pan, according to your fancy, taking care that it be not too heavy and thick; for it ought to be clear and transparent: When it is cold, put the Pan for a minute over an ashes fire; watch the moment that the Oil or Butter is warm, to take it off, with both hands, from the lower part.—Observe that the Dish you intend to serve it upon be ready prepared, and put it upon it directly, for it is a great chance but you break it, if you handle it more than once; and the same attention must be paid to all Croquantes, either of Sugar or Paste.—Croquantes made a day or two before using, must be kept in a warm place, otherwise they will tumble to pieces.

Croquante de Pâte d'Amandes.

Crockant of Almond Paste.

PREPARE the Pan upon which you propose to make it as the former; make the Paste pretty supple, and easy for handling; roll it pretty thin, cut it into flowers or birds, and so on, as you please, and place it accordingly: You must observe, that the pieces stick to one another by ropes and twists, or otherwise. Put it a moment in a very moderate Oven, or it will do at a good distance from the Fire, turning it round several times; then take it off as the former,

and if any part sticks to the Pan, or breaks, join it with Sugar carameled. You may serve it in its natural colour, or glaze it with a white frothed Glaze, made of fine sifted Sugar, beat up with Whites of Eggs, and a little Lemon Juice; beat it up with a wooden spoon in an earthen or china vessel, until it is very white, and use a light brush or feathers to spread it about the Croquante; then you may also garnish it with Nonpareils: Make the bottom of the same Paste, or any other sorts; lay cross-bar divisions, according to fancy, to intermix Sweet-meats, Jelly, preserved Fruits, &c. &c.

Nœuds d'Epées.

Sword-knots.

MAKE a second-best Paste, viz. *Demi-feuilletage*, and roll it very thin; cut it into thongs like ribbons, some with a knife, and some with a dented Paste-cutter, to make the scollop; fold them like a sword-knot, baste the Paste with Eggs, where it should join together, bake them on a Baking-plate, and when ready to serve, garnish with Currant Jelly, Apricot Marmalade, frothed Cream, or any thing else.

Massépains de Fleurs.

Sugar or Almond Paste, cut in Flowers.

CUT Almond Paste in flowers, or in any form, according to taste and invention; bake them a moment in a slow Oven. This Paste will keep good from one week to another, if put in a warm or very dry place: When you want to use it, place different sorts of Jelly or Marmalade upon it.

Paniers de Vendange.

Small Baskets; they are called *de Vendange*, after the Baskets used to gather the Grapes. *Vendanger*, signifying to gather in the Vintage,

MAKE Baskets upon proper moulds, prepared as directed for Croquantes; it is recommended to be done

done with Almond Paste, as being the most delicate; but may be made with all sorts of firm Paste, for the Almond Paste is extremely short, and consequently apt to break; cut the Paste into long narrow tape, and make it either flat or twisted: After the Baskets are done, join the handles with Sugar Caramel; give them what colour you please with a pencil, and the different Colours used in Cookery, and place what Fruits or Sweet-meats you please in them.

Petites Rossottes.

Small Knots.

THESE are done after the same manner as the Sword-knots, only that they are smaller, as a Tartlet is to a Tart; and are garnished with different sorts of Jelly or Marmalade, &c. &c.

Petites Corbeilles de Massépains à la Glace.

Small Buckets of Sugar Paste, with Ice Cream.

MAKE small Buckets of this Paste in small Moulds, like Petit Patties; and make Baskets of common Paste, large enough to put the Buckets therein; join the ears and handles with Caramel Sugar after they are baked; make Covers for the Buckets of the same Paste; fill them with iced Cream of any sorts, cover them, and serve them in the Baskets. You may form this Paste to what shape you please, and colour it according to what you propose to represent; one's own imagination in this is the best rule; it may be made in the form of Fruits, Snuff-boxes, or any thing else; and may be served for Second-course Dishes in its natural colour, or for a Desert, if painted. These small Dishes, although of no consequence of themselves, shew the ingenuity, and delight the workman takes in his business, as those things require a good deal of time and care.

Gateaux à la Madeleine.

Common small Cakes.

TO a pound of Flour, put a pound of Butter, eight Eggs, Yolks and Whites, three quarters of a pound of Sugar Powder, a glass of Water, a little Lemon-peel chopped very fine, and dried Orange-flowers; work the Paste well together, then cut it into pieces of what bigness you please; bake them, and glaze them with Sugar.

Gateaux à la Neigè.

Whipt Cream, like Snow.

MAKE small Cakes in the form of Patties, with a good Paste; when they are baked, take off the top, and take out as much of the inside as you can, without breaking; fill them with good whipt Cream, and then put the covers on again.

Gateaux de Niauffles.

The Place most in repute for this Sort.

MAKE a good Puff Paste, roll it pretty thick, and cut it into lozenges, about the bigness of the palm of your hand; brush it over with Yolks of Eggs beat up, and strew Macaroni Drops Powder over them, with a little Powder of Orange-flowers, and Lemon-peel chopped very fine; stick bits of scalded Sweet Almonds in the Paste, pointed upwards; cover them with paper in the Oven, to keep them of a palish colour.

Gateaux de Bourneville.

The name of a place, for the same reason as before.

WORK about half a pound of Flour, with five or six Eggs whole, some fine chopped Lemon-peel, a few drops of Orange-flower Water, a spoonful of plain Water, and a little Salt; then let it rest about an hour:

hour: you will put about as much Butter as Paste, and work it afterwards well together; bake it in a mould or hoop, and garnish as you think proper, with Sugar, or Nonpareils, or Colours.

Biscuit de Turin, ou Gateau de Savoy.

Savoy Cake.

TAKE an equal weight of Eggs and Sugar; separate the Yolks and Whites; put the Sugar to the Yolks, with some Lemon-peel finely chopped, Powder of Orange-flowers, or a spoonful of the Water; beat up these very well together; and also the Whites, which you mix with the Yolks, stirring continually, and half as much weight of Flour as you used of Eggs; pour it into the vessel you intend to bake it in, being first well rubbed with Butter, and bake it in a soaking Oven about an hour and an half: If it is of a good colour, you may serve it without garnishing; and if not, as it may be too brown, or too pale, glaze it with a white Sugar Glaze, as directed in Almond Paste Croquante, or with any other colours, as directed in the last.

Bonnet de Turquie à la Glace.

Turk's Cap, with Ice Cream.

MAKE a clear Paste, or Batter as the former; and butter the mould, so called, in which it is to be baked; when it is cold, cut off the top gently, and a good deal of the inside; which dry in the Oven, till it can be reduced to Powder or Crumbs: Boil a pint of Cream and Sugar according to judgment; reduce it to half, and add the Crumbs to it: mix it well, to ice it to a certain degree, that you may put it in the Cap, and cover it over with the top to hide the Cream. You may masquerade the outside as you think proper, or serve it plain, if of a good colour.

Bonne

Bonnet de Turquie en Surprise.

Sham Turk's Cap.

RUB the Cap-mould with Butter as the former, and bake a pretty thick Almond Paste in it; be careful how you take it out: Garnish the outside between the ribs with Jelly of different colours, and the same sort of Paste at bottom, with different preserved Fruits.

Gateaux en Turbans.

THIS is the same composition as the first Turk's Cap, only baked in small moulds, ribbed or twisted in the same manner as the large ones, and served in their natural colour.

Bonnet aux Pistaches; the same, only adding what quantities of pounded Pistachio Nuts you think proper, when you are mixing the other ingredients.

Biscotins.

Small Biscuits.

MAKE a Paste with a quarter of a pound of Flour, three spoonfuls of fine Sugar Powder, and as much Sweet-meat Marmalade; add Whites of Eggs, to work it pretty soft; and with this Paste form small Biscuits, to what size and shape you please.

Gateaux en Feuillage.

Feuillage, a rich Puff-paste, that scales off in small Leaves.

THIS is the finest Paste cut in lozenges, or any other form, baked singly, then served, five or six pieces one upon another, in the form of a Sugar-loaf, with a Sugar Glaze.

Gateaux à la Polonoise.

Polish Cake.

MIX a handful of Flour with a pint of good Cream, half a pound of Beef Suet, melted and sifted, a quarter of a pound of Sugar-powder, half a pound of Raisins

Raisins stoned and chopped, dried Flowers of Orange, a glass of Brandy, a little Coriander and Salt; bake it as all other Cakes, about an hour, and glaze or garnish it.

Gateaux au Sultan.

Turkish Cake.

THIS is the same Preparation as the *Pate à la Royale*, only mixing Lemon-peel finely chopped, and dried Orange-flowers; when the Cake is ready for the Oven, strew the top with Pistachio Nuts, mixed with Sugar and Whites of Eggs.

Gateaux d'Amandes.

Almond Cake.

TAKE half a pound of Flour, half a pound of pounded sweet Almonds, and five or six bitter ones, half a pound of Sugar, and six Eggs, work all well together; form it into a Cake, and bake it on a sheet of paper, well buttered; when cold, glaze it with a white Sugar Glaze.

Another Method for the same sorts of Cakes.— Bake in a Mould or Baking-hoop; bruise a pound of sweet Almonds very fine, and one dozen of bitter ditto, adding a little Whites of Eggs, to hinder them from turning to oil; then put to it half a pound of fine Sugar Powder by degrees, two whole Eggs, and Lemon-peel, finely chopped or rasped; when this is properly mixed, add eight Eggs, the Yolks and Whites first beat up separately; stir it, and mix it all properly; pour it into the Mould, to bake about an hour. Serve it in its natural colour.

Gateaux à la Bechamel.

Bechamel Cake.

BOIL a pint of Cream with a few pounded sweet Almonds, and a little Coriander-seed; then sift it, use it to about a pound of Flour, three Eggs, and

about as much Butter as will make it into a Paste; finish it like all other Paste, and make Cakes with it, to what shape and bigness you please.

Gateaux de Compiègne.

So called after the Place, as Banbury Cakes, &c.

MAKE a mould with strong paper, in the form of a Muff; butter the inside well, and fill it with a Paste, as directed for *Pate à Brioche*, wherein you mix a little rasped Lemon-peel: When baked, take off the paper, rub it all over with melted Sugar, or Whites of Eggs, and garnish it with Nonpareils.

Gateaux au Ris.

Rice Cake.

TAKE what quantity of Rice you think proper; boil it in good Broth and some Hog's Lard; when it is cold, mix it with as much Flour as Rice, a good deal of Butter, some Eggs, and Salt; make a good Puff-paste of it, and form it into hot Cakes of what shape and bigness you please; rub them over with Eggs, before baking, to give them a good colour.

Gateaux de Pistache.

Pistachio Cakes.

THESE are done after the same manner as the Almond Cakes; only using Pistachio Nuts instead of Almonds.

Gateaux de Verjus.

Cakes of preserved Verjuice Grapes.

USE such moulds as you do for Petits Pâtes, with the second-best Puff-paste; fill them with preserved Verjuice Grapes, or any other, cover them with the same Paste, and solder them, by wetting the borders with water, and pinching them all round. You may make these sorts of Cakes with all kinds of preserved

served Fruits; glaze them with Sugar, or serve in their natural colour.

Gateaux à la Dauphine.

Dolphin Cakes.

USE the same sort of Paste as directed by the name of *Pate Royale*; the form gives them the name, being twisted in the shape of the Fish called a *Dolphin*.

Ramequins.

Cheese Cakes.

TAKE good Parmesan Cheese, or Gruyere, viz. Swiss Cheese; (you may also mix Cheshire with it;) melt it in a Stew-pan, with a bit of Butter, and one or two spoonfuls of Water; then add as much Flour as will make it pretty thick, and quit the sides of the Pan; put it into another Pan, and add Eggs to it, one by one, mixing well with a wooden Spoon, until it becomes pretty light and clear; add one or two pounded Anchovies, and a little Pepper; bake the Cakes singly upon a Baking-plate, or in Paper Cases, of what shape you please; they require but a short time, and a soft Oven; and must be served quite hot.

Ramequins, (Vole-à-Vent.)

Light Cheese Cakes, to fly with the Wind.

MAKE the Paste as the former; but only put in the Yolks of Eggs, and beat up the Whites alone, which, when properly frothed, add to the Paste, and mix it all together very well: Use the finest Puff-paste rolled very thin, wrap a little of the Ramequin Preparation therein, and pinch them round; bake them about a quarter of an hour, and serve quite hot.

Ramequins à la Toulouse.

Toulouse Cheese Cakes, (a town in France.)

THIS is the same Preparation as the former; only baked upon toasted Bread, or without toasting, cut into what shape you please.

Timbales.

Moulds so called, from being in the shape of a Kettle Drum.

IT is only the form which makes the difference between these and the *Gateaux au Verjus*, just mentioned; as they are filled with preserved Fruit or Sweetmeat, after they are baked, covered over, and glazed with Sugar Glaze.

Petits Choux.

A small sort of Choudee.

USE the Paste as directed in *Pate Royale*, with a little rasped Lemon-peel, Orange-flowers, and a few Macaroni-drops bruised; drop it with a Spoon upon a Baking-plate, in small quantities; strew a little Sugar-powder over them, and bake in a soft Oven.

Biscuit au Clinquant.

Beautified with Tinsel. Tinsel Cake.

USE the same Preparations as directed for *Biscuit de Turin*, Page 430; make three or four large Paper-cases, a sheet to each; rub them well with Butter, pour the above Composition therein, and bake in a soft Oven; take the Cakes out of the Papers, while hot, and cut one to the largeness of the bottom of the Dish you intend for Table; the rest must be cut lesser and lesser, to finish in the form of a Sugar-loaf, and hollow in the middle; folder each piece with Sugar Caramel; and when it is finished, pour some Caramel Sugar round it, as if tied with Pack-thread: You will find how to prepare the Sugar in page 426, under the direction of *Croquante au Caramel*.

Talmoufes.

Cheese Cakes of a different kind from Ramequin.

BOIL a bit of Butter in a little Water and Salt; thicken with as much Flour as it will take, stirring it on the Fire constantly until it become quite a Paste;

F f 2

then

then mix the Eggs with it, one by one, to make it almost as liquid as a thick Batter; and mix also some good Cream Cheese therein; bake it in good Puff paste, coloured with Yolks of Eggs, and serve either hot or cold.

Talmoufes de Saint Denis.

St. Denis is the name of a place famous for these Cakes

MIX a spoonful of Flour with a fresh Cream Cheese well drained, commonly called Curds, a little Salt, a proper quantity of Eggs, and finish as the former.

Flancs.

A large Custard.

CUT a bit of good Paste pretty thick, to the size of the Dish you intend for Table, and a pretty border round it about an inch high or more; or if for small Custard, in proportion; fill it to about half with the same Composition as the last Cheese Cakes; you may also fill it with Cream first boiled with Sugar, Cinnamon and Coriander-seed, and then strained; beat a few Yolks of Eggs; add them thereto, and bake in the same manner as the Cheese Cakes.

Darioles.

Moulds so called.

MAKE the Paste pretty thin; rub the moulds with Butter, and prepare them as Petits Pates; when the Paste is half baked, drop a spoonful of the before mentioned Preparation therein. Or prepare it after this manner: Beat up a little Flour with three or four Eggs, a little Salt, Milk, and Sugar; it must be about the consistence of a thick Batter: The same may be done in raised Paste without moulds, and then they are called *Darioles à Paté*.

Fenillanti

Feuillantine.

Cream Cakes.

THESE are made to any size all after the same manner; use the *Pâte de Feuilletage* for them, which you put into a mould or pan of what bigness is most convenient, or a good raised Crust without a mould; put into it whatever Cream you think proper; cover it like a Pie, and garnish it according to fancy.

Echaudés au Sel.

Dumpling Paste.

MAKE a Paste with Flour, Milk, Salt, and Yeast; let it rest some time in a warm place to ferment; then cut the Paste into bits of what bigness you think proper, and boil them a good while; let them cool; then cut each into two, and soak them in Milk, Sugar, and Lemon-peel about an hour, and drain and flour them to fry. Or you may dip them in Oil or melted Butter to broil, basting with the same as they were dipped in.—*Brioche*s made with the Paste under that denomination, may be dressed after the same manner.

Puits d'Amour.

From Moulds to cut Paste so called.

THIS is a diminutive of the Tinsel Biscuit, as these moulds are commonly made five or six; each less than the other, to finish by the smallest; they are made with the best Puff-paste, and baked singly, served one upon another, with or without Jelly betwixt. The moulds are to be had by that name at all Braziers and Tin Shops in London.

Gobelets à la Moëlle.

Marrow-tumblers.

MAKE a Cream as directed for *Tourte à la Moëlle*, page 420; rub the moulds with Butter, (they ought to be plain, and about an inch and a half deep,

but may be done with others) put about a good spoonful of the Cream in each, and bake in the Oven; you may serve them plain, or garnished with Nonpareils.

Differents Entremets de Biscuits.

Different Second or Last Course Dishes of Biscuit-paste.

WITH the composition of the *Biscuit de Turin*, (see page 430) you may make what kind of small Pastry you please; it is the form and moulds which give the name; some are glazed with Sugar, some masqueraded with Colours or Nonpareils, and baked of a fine colour, and are mostly served without any alterations.

Genoises.

Olive Fritures.

MAKE a thin Puff-paste, cut it into small bits, and in each put a little prepared Cream, (as under the direction of *Franchipane* boiled) and a few Pistachionuts bruised, and mixed therein; wet the borders with Water or Yolks of Eggs to pinch them close, and fry of a good colour. You may also glaze them brown or white. These are also done with Apples, Marmalade, or any other, either baked or fried.

Canellons.

In the form of a Cane or small Gun.

MAKE a pretty hard dried Paste, with a little melted Butter, a spoonful or two of Water, some rasped Lemon-peel, one Egg, about a quarter of a pound of Flour, and half as much Sugar; roll it very thin; make a little Cane of Card-paper, butter it well on the outside, and wrap it in some of the Paste cut for that purpose; bake it a few minutes; then take the Paper or Cane out, and fill the Paste with Currant Jelly, or any other.

Des Entremets de Crème, Legumes, et autres, en Gras et en Maigre.

Of Last-course Dishes, of Creams, Gardenings, and others, Gras or Meagre.

Crème Legere.

Light Cream.

BOIL a pint of Cream until it is reduced to half, with a quarter of a pound of Sugar; then take it off the fire, put a few bruised Macaroni-drops into it, Lemon-peel finely chopped, and six Whites of Eggs well beat up; put the Table-dish on an Ash-fire, pour the Cream into it, and cover it with a Brazing-pan Cover, with 'a little fire upon it: If it does not take colour enough in this manner, colour it with a Salamander; it ought to be a fine brown, not too much done, but to shake like a Jelly; and must be served hot.

Crème au Chapelet.

From the Border made in the form of Beads.

BOIL a pint of Cream to reduce it to half, with Lemon-peel, Cinnamon, Coriander-seed, Sugar, and the Skin of a Fowl's Gizzard chopped; strain it in a Stamine: Prepare a border for the Dish, with some pounded Chocolate, a spoonful of Gum-dragon melted thick, and sifted through a Cloth; put fine Sugar to it until it becomes a hard Paste, roll bits of it into beads, put them to dry, and garnish the Dish round with them. The Cream must be finished as the former, only left white; the Beads are joined together with caramelled Sugar in the form of crosses, or any other, and made to stand up round the Cream.

Crème en Quadrille.

Four Squares, or Partitions of four Colours.

MAKE a bit of hard Paste with Flour, one Yolk of an Egg, and half of the White; make a border with part of it, and four partitions in the Dish of what shape you please; rub the bottom with Yolks of Eggs to make the Paste stick, and bake it a moment: Boil a pint of Cream, reduce it to three parts, and add fine Sugar in it; mix part of it with some ready-boiled Chocolate, which you put in one partition; also one part mixed with Caramel Sugar, and put it in the partition over-against the first: Add four Yolks of Eggs to the remainder to fill the two others, and strew Nonpareils upon one of them.

Crème à la Croix de Malthe.

Malta Cross.

FORM a Malta Cross with the same sort of Paste as the former upon the Dish intended for table, and bake it as the last; put a white Cream in the middle, and some mixed with Coffee round it; bake it between two Ashes-fires, which is also called *Bain-Marie*, for Creams.

Crème à la Sultane.

Turkish Cream.

BOIL and reduce a pint of Cream to three parts, with Sugar and Lemon-peel: When it is half cold, add a little Flour, and fix Yolks of Eggs; sift it in a Sieve, and pour it on the Table-dish to bake like the last, without colouring: When half done, put some preserved Orange-flower upon it, so as to appear when it is done. These Orange-flowers are dried and prepared like burnt Almonds: Almonds after this manner may serve to garnish this Cream: They are both called after the same name, viz. *Pralinés*.

Crème

Crème à l'Abbesse.

The Lady Abbess of a Convent. Nuns Cream.

BOIL a pint of Cream, with Cinnamon, Coriander-seed, Lemon-peel, and Sugar; reduce it to three parts; mix six Yolks of Eggs with it, and sift it in a Sieve; then add burnt Orange-flowers, dried preserved Citron, a few Macaroni-biscuits bruised, and a bit of Chocolate pounded; and finish it as the former, between two slow Fires.

Crème à la Mariée.

Bride Cream.

BEAT up six Yolks of Eggs, and two of the Whites, with a spoonful of Flour, Lemon-peel chopped very fine, a little Orange-flowers, Chocolate, and Macaroni as the last, half a pint of Cream, and a good quantity of Sugar, according to taste; boil it on the Fire about a quarter of an hour; then pour it on the Dish; colour the top with a hot Shovel.

Crème frite.

Fried Cream.

BOIL a pint of Cream with Sugar, Lemon-peel, Coriander-seed, and Cinnamon; reduce it to half; then mix six Yolks of Eggs beat up, and sift it in a Sieve; bake as all others, only rather more when it is to be used cold; cut it into small square pieces, or in any other shape; flour them to fry, and serve with a Sugar-glaze; which is done easily, by strewing a little Sugar-powder, and applying a hot Shovel.

Autre Crème frite.

Another fried Cream.

BEAT up three spoonfuls of Flour with six whole Eggs, half a pint of Cream, Macaroni-biscuits bruised, Citron-chips, Orange-flowers, and Sugar; boil all together, stirring continually: When it is boiled

boiled quite thick, drop it upon a Dish floured at the bottom, about a spoonful separately, and flour it again over; let it cool, and fry it as the last: You may glaze some, and serve some without glazing.

Crème de Chocolat.

Chocolate Cream.

BOIL a quarter of a pound of Chocolate, with three half-pints of Cream, and Sugar in proportion; reduce it by boiling to about one pint; add six Yolks of Eggs beat up, and mix it very well; bake it between two Fires as other Creams, without Border.

Crème de Caffè.

Coffee Cream.

MIX three cups of good Coffee, with one pint of Cream, and Sugar according to taste; boil them together, and reduce them about one third: Observe, that the Coffee must be done as if it was for drinking alone, and settled very clear, before you mix it with the Cream. Finish this as the last.

Crème d'Herbages de ce que l'on veut.

Cream of any kind of Garden Herbs.

BOIL three half-pints of Cream to one pint, with Sugar sufficient; a few minutes before you take it off the Fire, put what Herbs you think proper therein, just long enough to give it the taste of whatever it is, as Tea, Anise-feed, Charvil, Taragon, Celery, Parsley, &c. &c. add a spoonful of Flour, and six Yolks of Eggs; mix it well together, sift it in a Sieve upon the Table-dish, and finish it as the last. It is called by the name of the Herbs or Seeds that are used.

Crème Veloutée.

Veloutée, velveted, soft, rich, requiring no addition.

THIS is the same Cream as directed in the second Cream *au Chapelet*; it is only served in the Table-dish

dish alone, without any Border or garnishing, and kept very white in the baking between Ashes-fire.

Crème Brûlée.

Burnt Cream.

BEAT up a spoonful of Flour with six Yolks of Eggs and four of the Whites, Orange-flowers, Citron, and Macaroni-drops, all finely chopped, three half-pints of Cream, and some Sugar; boil it about half an hour on a slow Fire, stirring constantly; when it is reduced to about one third part, and is pretty thick, pour it on the Table-dish: Make a Caramel with Sugar and Water; when it is of a fine Cinnamon colour, pour it gently round, and over part of the Cream: You may also brown it with a hot Salamander or Shovel, and keep it a while, like the rest, on a very slow heat.

Crème de Vermicel, ou de Ris.

Cream with Vermicelli, or Rice.

BOIL some Vermicelli or Rice in Milk until it is a Marmalade; let it cool, and mix it very well with a pint of Cream, Macaroni-drops, Orange-flowers, and Lemon-peel, all chopped very fine, with a little pounded Cinnamon, five whole Eggs well beat up, and Sugar-powder according to taste; pour it on the Table-dish; bake it as usual, or in a soft Oven.

Crème à la Strasbourg.

A City in Alsatia, or the Inventor's Name.

BOIL a pint of Cream and Sugar, and reduce it to about half; put the Skin of a Gizzard chopped therein, a moment before you take it off the Fire; put the Dish on a very slow Fire a little while; then sift the Cream in it, when it has been a little while between two Fires as usual; ice it on the same Dish without stirring it.

Crème

Crème à la Dauphine.

Dauphin Cream.

BEAT up fix Yolks of Eggs, and a spoonful of Flour, Sugar, Orange-flowers, Citron, Macaroni-drops, and a pint of Cream; boil it about half an hour, stirring continually, and add a little Cream, if it become too thick in the boiling: When it is almost cold, put the Whites of four Eggs beat up to it, and pour part of the Cream into the Dish; then place slices of Spunge-biscuits, or any other sorts therein, then Cream, and so on, finishing with the Cream; bake it in the Oven, and glaze it, as already directed for Cream-glazing.

Crème au Gratin.

Glazed Cream.

BEAT up half a dozen of Eggs, and a spoonful of Flour, chopped preserved Citron, Macaroni, and Orange-flowers, *Pralinées*, and a pint of Cream and Sugar; put the Dish on a pretty smart Fire, and pour the Cream into it by little and little, to catch at bottom without burning; it only requires proper attention to make a very palatable Cream: When done, glaze the top with a little Sugar, and a hot Shovel or Salamander.

Crème au Caramel.

Caramel Cream.

BOIL a pint of Cream, with Lemon-peel and Coriander-seed; strain it, and make a Caramel, as directed for *Craquante au Caramel*; when it is of a good Colour, mix it with the Cream, and give it a boiling; then add five or six Yolks of Eggs, beat up with a spoonful of Flour; boil all together a moment, and finish it as usual between two slow Fires.

Crème Meringuée.

Whites of Eggs frothed, called *Meringuee*: Also a Syringe, made on purpose to squirt a thick Cream to fry.

BEAT up six Yolks of Eggs, with one spoonful of Flour, preserved Citron, Orange-flowers, and Macaroni-drops, all finely chopped, a pint of Cream and Sugar; boil together slowly about half an hour; then put it on the Table-dish, and smooth it even with a knife; froth up the Whites with a little Sugar, put the Froth as it is whipped upon the Cream, and finish it Sugar-loaf fashion: It will stand so, if the Eggs are well beat up: Strew a little fine Powder-sugar over it, and bake it in a mild Oven, as for Biscuits.

Autre Crème Meringuée.

Another frothed Cream.

BEAT up the same quantity of Eggs with a spoonful of Flour or two; boil half a pint of Cream, with Cinnamon, Coriander-seeds, and one Bay-leaf; put the Eggs to it, to boil and thicken a moment: It must be pretty thick, which you may do by adding Flour and Sugar, according to discretion; warm some frying Hog's Lard, and when hot, squirt the Cream into it to fry of a fine colour.

Crème soufflée.

Raised, or Puff Cream.

PREPARE a Cream as the first *Meringuee*; boil it in the same manner; then add six Yolks of Eggs beat up, and mix all together with a little more Cream; put it upon the Table-dish, and bake it in a middling Oven; it will rise pretty high; and to keep it so, leave it in the Oven till you are ready to serve, as it will sink if it is suffered to cool.

Crème

Crème à la Reine.

Queen's Cream.

BOIL a pint of Cream till half reduced, with fine Sugar, and Orange-flower Water: When half cold, mix it with six Whites of Eggs well beat up; bake it between two very moderate Fires, and let it remain in its natural colour.

Crème d'Oeufs à l'Eau.

Eggs and Water Cream.

BOIL a pint of Water to about half slowly, with Cinnamon, Coriander-seeds, Lemon-peel, Orange-flower Water, a small quantity of Sugar, and preserved Citron; let it cool a while, then mix six Yolks of Eggs, and a spoonful of Flour, well beat up together; sift it in a Sieve, and bake it between two slow Fires; colour it brown, with a little powdered Sugar and a hot Salamander.

Crème au Blanc-Mangé.

Cream like Blanc Mangé.

POUND a quarter of a pound of sweet Almonds, and the Breast of a roasted Fowl; add six Yolks of Eggs, a few spoonfuls of good Cullis, a little Water boiled with Coriander, and a little Sugar; strain it in a sifting Cloth several times, rubbing with a wooden Spoon; bake it as the former.

Crème d'Ecrevisses.

Craw - fish Cream.

BOIL a pint of Cream and fine Sugar; reduce it to about half; pound the Carcases of eight or more Craw-fish, put them to this Cream, with the Skin of a Fowl's Gizzard, and boil for about a quarter of an hour; then sift it as the last, and finish it after the same manner: You may serve it in its natural colour, or ice it.

Crème

Crème Bachique; or Bucchus, from Bacchanal's Feast, kept in honour of the God of Wine, as the Receipt shows.

BOIL three half-pints of sweet Wine for about a quarter of an hour with a little Sugar; when half cold, add to it one dozen Yolks of Eggs well beat up; bake it as usual, and ice it afterwards.

Crème à la Bourgogne.

Burgundy Cream.

BOIL a pint of Milk, with a bit of Lemon-peel, Orange-flower Water, and a bit of Sugar; boil also a quarter of a pound of Rice in a little Water till it is tender and becomes thick; then add the Milk to it by little and little, until all is boiled quite thick; sift it in a Stamine as a Cullis, and mix it well with six or eight Whites of Eggs well beat up; put it into the Table-dish, and bake it in a mild Oven, or with a Brazing-pan Cover: When ready to serve, glaze it with a little Sugar strewed over it, and the Salamander or hot Shovel, to catch slightly upon the Sugar.

Crème de Ris au Bouillon.

Rice Cream boiled in Broth.

BOIL about a quarter of a pound of Rice in Broth, until it is boiled very tender and pretty thick, adding a couple of bitter Almonds pounded, when half boiled, a little Coriander, and some good Cullis; boil all together some time, then strain it in a Stamine, and finish it as usual; serve hot. — A Rice Cream is also made to serve cold, with Rice Flour, Cream, Lemon-peel, and Sugar; boil it some time, sift as the first, and finish it in the same manner as all cold Cream. Most Creams ought to be served cold, as they are commonly eaten at the latter part of the Repast: If it is served hot, then it is neither one nor the other.

Crème

Crème à la Duchesse. See Cream à la Sultane.

IT is prepared the same on the first part, only glazed with whipped Whites of Eggs and Sugar when ready to serve, and coloured with a hot Shovel, instead of being garnished with Orange-flowers preserved; or burnt, like what is called burnt Almonds.

Crème à la Nourrice.

Nurse Fashion, or Nurse Cream.

BEAT up six Yolks of Eggs and two Whites, with a spoonful of Flour, a pint of Cream, Sugar, Citron, Orange-flowers, and Macaroni-drops, as before directed; boil these together, stirring continually. When it is grown pretty thick, pour it upon the Dish for Table; simmer it a good while on a slow Fire sufficient to make it catch a little, and colour the top with a hot Shovel.

Baignets Italiens.

Fritures, Italian Fashion.

BOIL a quarter of a pound of Rice very tender in Milk; when it is pretty thick, put a little Salt, some fine Sugar, Orange-flowers preserved, green chopped Lemon-peel, a handful of Flour, and three whole Eggs; mix it all very well, and add some Currants, or a couple of good Apples peeled and cut into small bits; butter a sheet of Paper, and put this preparation upon it singly with spoon, each about the bigness of a large Nutmeg; put this sheet of Paper into hot Friture: When the *Baignets* quit the Paper, take them out, and continue frying till they are of a good colour; drain them upon a Sieve, strew a little Sugar-powder upon them, and serve as hot as possible.

Baignets à l'Angloise.

Fritures, English Fashion.

BEAT up six whole Eggs, with a good handful of Flour, Salt, fine Sugar, green Lemon-peel chop-

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ped, Orange-flower Water, Macaroni-drops bruised, and half a pint of good rich Cream; rub the inside of a Stew-pan with Butter, and boil this preparation slowly between two Fires without stirring it: When it is simmered thick enough, turn it over upon a Dish, and let it cool to harden it; when you mean to use it, cut it into small pieces, fry it of a good colour, and finish as the last.

Baignets en Surtout.

Masked Fritures.

MAKE a good Cream as directed for *Franchipane* or Marrow; it must be pretty thick: When it is cold, roll it in small balls, and dip them in a good thick Wine Batter to fry; glaze them with Sugar and a hot Shovel, and serve quite hot.

Baignets d'Amandes.

Almond Fritures.

POUND half a pound of sweet Almonds, and six or eight bitter ones, Orange-flowers, chopped Lemon-peel, Sugar in proportion, a handful of Flour, and two or three Whites of Eggs; pound all together some time, adding a few drops of Water, or more Whites of Eggs, to make it of a proper suppleness to roll into little balls; roll them in Flour to fry as Force-meat Balls: Strew a little fine Sugar-powder upon them when ready to serve.

Baignets soufflés de Pâte.

Raised Paste Fritures.

MAKE a Paste as directed in *Pâte Royale*, page 394.

Mix preserved Citron, Orange-flowers chopped fine, and Macaroni-drops as usual; spread it upon a Dish, with a little Flour under and over; cut it to roll into bullets the bigness of a Nutmeg, and fry in a middling hot Friture on a slow Fire, as they require a

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longer time to raise than a lighter composition; fry of a good brown colour, drain them as usual, and serve quite hot with rasped Sugar over.

Baignets de Pain à Chanter.

Wafer Fritures.

CUT two pretty large pieces of Wafer, and wet them a little to hinder them from breaking; lay a little Sweet-meat, or a good ready-boiled Cream between two bits, wet the Borders round to pinch them together, dip each gently in a pretty thick frying Batter, and fry as usual of a good colour, about a dozen for a Dish: Serve with Sugar as the last.

Baignets de Blanc-mangé.

Blanc - mangé Fritures.

MIX a quarter of a pound of Rice-flour, with a couple of Eggs, some fine Sugar, a little Salt, and a pint of Cream; simmer it on a slow fire about an hour, stirring it often for fear it should burn at the bottom: When it is quite thick, add pounded Breast of Fowl, Orange-flowers, Macaroni-drops, and fine chopped Citron; flatten it like a Paste with Flour, let it cool, and cut it in what shape you please to fry: Finish with rasped Sugar as usual, or glazed.

Baignets de Pommes en Piédestaux.

Apple Fritures on Pedestals.

CUT ten or twelve good baking Apples in two, or leave them whole if small ones; peel them, and take out the Pippins with a Gorer; marinate them three or four hours in Brandy, Sugar, Orange-flower Water, and Lemon-peel; drain and flour them to fry in a very hot Friture, and glaze them with Sugar dried on a hot Salamander or Shovel. The Pedestals are made with bits of Puff-paste baked, cut with *Puits-d'amour* moulds; raise them properly upon each other, intermixed as you think proper.

Baignets

Baignets de Pommes en Surprise.

Apple Fritures masked, &c. &c.

CUT eight large Apples in two, hollow each piece in the inside, and marinate them as the last: When ready to fry, fill the hollow with Sweet-meet, or Jelly; wrap each piece in a thin Paste, and dip them in a good Batter to fry of a fine brown Colour; powder some with Sugar, and glaze others for variety.

Baignets à la Mariée.

Bride Fritures.

PEEL and core the Apples, cut each into four or five round slices, and marinate them as the former; dip them in a good Batter made of Cream, Sugar, Flour, Wine, and Yolks of Eggs: Powder with Sugar, or glaze them according to all others.

Baignets de Pêches & d'Abricots.

Fritures of Peaches and Apricots.

THEY are peeled and marinated like the Apples: You may either wrap them in a very thin Paste, and dip in Batter, or only flour them to fry: Serve very hot with rasped Sugar.

Baignets à la Crème.

Cream Fritures.

BOIL half a pint of Cream, with a little Salt, Sugar, and the bigness of an Egg of Butter; put as much Flour to it as the Cream can soak; make it patty dry by keeping it on the Fire, then work it with a couple of Eggs; roll it pretty thick, cut it into lozenges to fry, and glaze them with Sugar.

Baignets de Fraîses.

Strawberry Fritures.

MAKE a Paste with Flour, a spoonful of fine Oil, chopped Lemon-peel, Whites of Eggs beat up,
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and white Wine in equal quantities, sufficient to make it pretty soft, and just fit to drop with a spoon; mix some large Strawberries with it, and drop the bigness of a Nutmeg in the hot Friture for as many as you propose to make: Be careful to take them out in the order they were put in, drain them, and glaze them with Sugar.

Baignets de Sureau, & de Vigne.

Elder Flower and Vine Leaf Fritures.

THOSE of Elder Flowers are made while they are in bloom; and those of Vine Leaves, by breaking off the tops of the small tender shoots in little bunches: Both are to be marinated as the Apples on Pedestals: When drained, dip them in good thick Batter to fry, and serve with rasped Sugar as most usual.

Baignets à l'Espagnole.

Spanish Fashion, or Orange Fritures.

TAKE one or two preserved Oranges, which cut into as many pieces as you think proper; make a good thick Batter with sweet Wine, and finish these as all others. The same may be done with Lemon, Bergamotte, or any other Fruit.

Baignets de Ramequins.

MAKE a Paste as directed for Ramequins, page 434, flatten it pretty much, and put it to cool upon a pewter Dish, with a little Flour under and over: When you are ready to fry, cut it into small pieces, roll it about the bigness of a Nutmeg, and fry of a good colour: Serve very hot, with rasped Sugar over.

Baignets à la Dauphine.

Dauphin Fritures.

MAKE a Paste rather supple, with an equal quantity of Flour and Sugar, Macaroni-drops bruised, preserved Orange-flowers, and Lemon-peel, all chop-
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ped very fine ; mix it with Whites of Eggs until it is of the consistence required, which is to be just hard enough to bear working with a Rolling-pin ; roll it in sheets about the thickness of a half crown, and let it cool to harden ; then cut it into what shape and form you please, with moulds of any sorts of flowers : Fry this as usual, and glaze with Sugar.

Baignets à la Fermiere.

Fritures, the Farmer, or House-wife Fashion.

MIX some well-drained fresh Cream-cheese with Salt, two spoonfuls of Flour, a few Eggs, and a small quantity of Sugar ; when these are all properly worked together, butter a sheet of paper, and drop it thereon separately ; put the paper with the Cream into hot Friture, and when they loosen from the paper, take them out, and continue frying briskly of a good colour : Serve with rasped Sugar over.

Baignets à la Nonnette.

Nuns Fritures.

THESE are done with *Pâté Royale*, see page 394 ; flour it to make it of a proper consistence, cut it in what shape you please to fry, and finish as usual.

Baignets en Caisses.

Fritures in Paper Cases.

MAKE the same preparation as for those *au Blanc-mangé*, all to the Meat part, which is not to be ; prepare one dozen or more of small paper cases in different shapes, rub the inside with Butter, and fry in a very hot Friture : When done, take them out of the paper, and glaze that part that was in the paper with Sugar and a Salamander, or dip them in Caramelized-Sugar.

Baignets de plusieurs Façons.

Different sorts of Fritures.

MIX a fresh Cream Cheese with five or six Eggs, some Salt and Sugar, a pint of Cream, and Flour sufficient to make it pretty substantial; boil it, stirring continually; when it is become quite thick, flour your Dish, spread it therein, and then shake some Flour over it; let it cool, and cut it to what shape you like. You may also mix Almonds, Citrons, Orange-flowers, Pistachio-nuts, or any thing else therein, and whatever of these you mix with it, gives the name.

Baignets Mignons are made of a *Crème Veloutée*, baked pretty hard, cut in pieces, rolled in Flour, and fried; glaze them with Sugar, and a hot Shovel.

Rôties à la Minime.

Toasts, after an order of Friars so called.

CUT pretty large pieces of Bread Crumb, and fry them in Oil; put them into the Table Dish, when properly drained; mix chopped Parsley, Shallots, Capers, Pepper, and a pounded Anchovy, with some good Oil; pour this over the Toast, and garnish round with Fillets of Anchovies soaked.

Rôties à la Genoïse.

Genoese Toasts.

LARD a French Roll with half Ham and half Anchovies; cut it into Toasts, and add a thin slice of Bacon to each; dip them in a good thick Batter, made mostly with Eggs, fry slowly, and drain them very well with a linen cloth; serve a Ravigotte Sauce under.

Rôtie à l'Infante.

Spanish Toast; from *Infanta*, Spanish Princess.

MAKE the same Preparation as directed for *Crème à la Moëlle*, Page 420; make an Almond-paste, which you prepare as a Toast; raise a little Border; bake

bake them; and when cold, pour some of this Cream therein, as high as the Borders; brush it over with Whites of Eggs, beat up with Sugar; and colour them with a hot Shovel.

Rôties au Mortier.

Pounded Toasts.

HAVE a bit of rich Paste, which put into a Mortar, with a Veal Kidney roasted, a little of the Fat, Salt and Sugar, two or three bitter Almond Biscuits, or the Almonds alone, Orange-flowers, Lemon-peel, and a little preserved Citron; pound all these together, and add four Whites of Eggs, beat up, to bind them; put this upon Bread Crumb, cut as Toasts, and bake in the Oven.

Rôtie de Bretagne.

Britanny Toast.

CHOP all sorts of Sallading Herbs, and mix them with Salt, Pepper, Butter, and a Lemon Squeeze; serve this upon toasted Bread.

Roties de Foies gras.

Fat Liver Toasts.

MAKE a Farce, finely chopped, with Bread soaked in Cream, Truffles, one or two fat Livers, Marrow, Parsley, Shallots, Pepper and Salt, all well mixed with Eggs; spread it upon pieces of Bread cut into Toasts, Bread, and Farce, much of an equal thickness; smooth them over with a Knife dipped in Yolks of Eggs; strew Bread Crumbs over, and fry them: Serve a clear Sauce under.

Rôties de Rognons de Veau.

Veal Kidney Toasts.

MINCE a roasted Kidney, with half of its Fat; season it with Pepper and Salt, chopped Shallots, Parsley, and a little green Sweet Basil; mix it together

with Yolks of Eggs, and lay it upon pieces of Bread, as the former, or cut the Bread in what shape you think proper; finish them with Bread Crumbs; put them into a Baking-dish, upon thin slices of Lard, to bake in the Oven; when done, drain the Fat off, and wipe the Bread with a Linen Cloth; serve with a little Gravy under.

Rôties au Jambon.

Ham Toasts.

CUT as many thin slices of Ham as you propose making Toasts; (it must be soaked some time, except it should be quite fresh;) soak the slices of Ham, in a Stewpan, over a slow Fire; turn them once or twice, (they require but a short time to do;) take the Ham out, and fry the Bread in the Fat; you may add a little Butter; put them on the Table-dish, and the slices of Ham upon them; keep them warm: add to a little Cullis, in the same Pan, a little Vinegar, and Pepper; boil it a moment, stirring with a Spoon: Serve this Sauce upon the Toasts.—You may make the same with fresh Bacon, also pickled Pork, which is to be dipped in Batter, and fried: Serve upon fried Bread, with a little Sauce under.

Rôties de Foies de Raies, & autres,

Toasts of Skate Livers, and others.

MINCE the Livers of any sorts of Fish, also Parsley, Shallots, Capers, Pepper and Salt; simmer it on the Fire some time, with a good bit of Butter, then let it cool; fry some Bread in Butter, cut into different shapes, and lay this Preparation upon it, and cross-bar it over with fillets of Anchovies; baste with melted Butter, and Bread Crumbs, bake in a mild Oven about half an hour on a Baking-plate, and serve with a little melted Butter, and a good Lemon Squeeze.

Rôties

Rôties d l'Allemande.

German Toasts.

THE remainder of a Ragout of Salpicon will do for this as well as to make a fresh one; chop it finer than for a Ragout, and mix a little chopped Parsley and Shallots with it, and two Yolks of Eggs; reduce it very thick on the Fire; when it is cold, put it upon toasted Bread cut to what form you please; stick bits of hard Yolks in it, and rub it over with raw ones beat up; garnish with Bread Crumbs; fry in a very hot Friture, or bake in the Oven: Serve a little Cullis Sauce under, with a good Lemon Squeeze. See *Salpicon Sauce*.

Rôties de Légumes.

Toasts of Garden Greens, &c.

MAKE a Ragout of Spinach, or any other; season it as if for the Table, without Toast; when it is cold, mix it with a few Yolks of Eggs, finish after the same manner, with Eggs and Bread Crumbs, and fry or bake it.

Rôties en Rochers.

Rock, to look like Biscuits so called.

MAKE a Cream as directed for *Franchipane*, Page 419. When it is cold, mix it with four Yolks of Eggs, and beat the Whites to a froth; spread the Cream upon pieces of fried Bread, cut in different shapes; mix some Sugar with the Whites, put the froth upon it indifferently, and a little rasped Sugar over; bake in a soft Oven; serve dry, hot or cold.

Rôties soufflées.

Puffed or raised Toasts.

POUND the Breast of a roasted Fowl, with some Beef Marrow, Parmesan Cheese, five Yolks of Eggs, and the Whites whipped to a froth; prepare it upon pieces of Bread cut like Toasts, and fry them in Butter; rub

rub them over with Whites of Eggs; and garnish with Bread Crumbs and Parmesan Cheese mixed; bake in the Oven, and serve a good relishing Cullis Sauce under. — You may make a Toast with Truffles, Mushrooms or any thing else in the same manner.

Pommes en Farbalat.

Apples festooned.

PEEL some Golden Pippins, or any other good stewing Apples, gore them whole, and stew them to three parts with Sugar, and a little Water; make the Syrup pretty rich, to clog to the Apples, and wrap them round with a thin PASTE, cut with a PASTE-cutter, (which are mostly scoloped) and make Knots or Flowers with the same PASTE, to put on the top of the Apples; rasp some Sugar over, and bake a moment in the Oven.

Pommes en Colimaçon.

Apples in the shape of Snails.

MAKE a Marmalade of Apples, as directed for Tart of the same; make a thin PASTE, in which put some of this Marmalade, and form it in the shape of Snails, or any thing else; brush them over with Whites of Eggs frothed with Sugar, and give them a good colour in the Oven. — Although these are directly Apple Puffs, yet as variety of shapes for the same thing are agreeable, according to the form you give them, so they must be named.

Pommes en Surprise.

Masked Apples.

PREPARE the Apples as directed for *Farbalat*, only make a larger gore in the middle; let them cool to fill with what sort of Sweet-meats you please; wrap them in thin PASTE, and garnish with small Flowers, or any thing else cut according to fancy; rasp some Sugar over, and bake them in a soft Oven.

Pomme

Pommes Farcies.

Stuffed Apples.

GORE them as the last, and fill them with a good Franchipane Cream; brush the outside with Whites of Eggs, to make as much Sugar Powder stick thereto as possible, and bake them in a mild Oven, upon the Dish you intend for Table: Serve either hot or cold.

Pommes Glacées.

Apples in Jelly, or glazed.

PEEL them, and leave the Tails; gore at the opposite side, not quite through, and boil them with half a pint of red Wine, some Sugar, and a spoonful of Brandy; (observe that this is calculated for about a dozen, and so in proportion,) simmer them slowly, that they may not break; when almost done enough, take them out, reduce the Syrup to a Caramel, and put in the Apples rubbing them all over with it; or you may wrap them in a thin Paste, and finish as directed for *Far-bulat*, glazed with a white Glaze, as directed in *Croquant*.

Pommes au Chocolat, *Pommes à la Creme* of any Sorts, are finished after the same Manner, either glazed or not.

Pommes au Gratin à la Creme; when boiled as the last, put some prepared Cream into the Table-dish, on a slow Fire, to catch a little at Bottom; the Apples upon it, and more Cream over; keep the Dish some time between two Fires.

Pain de Jambon à la Mayence.

Ham Roll, or cold Loaf.

CUT thin slices of ready-boiled or roasted Westphalia Ham; make a little Farce with some of the Fat and chopped sweet Herbs; have such kind of Paste as is made for French Rolls, beat a bit of it flat with the hand, according to the bigness required, put

put some of the Farce upon a few slices of Ham, then the Past, and continue this two or three times over, finishing with the Paste, which you form as a small Loaf that nothing else may appear; bake it upon a Baking-plate in a middling Oven: Serve cold.—These kinds of Loaves are mostly used on a journey, as being very convenient to carry about.

Pain en Surprise.

Masked Loaf.

TAKE a French Roll well crusted, and take out all the Crumbs; dry the Crust in the Oven, glaze it all over with white Glaze, and put it again a moment into the Oven to dry; when it is cold, fill it with *Blanc-mangé*; and when pretty thick, put it on the Table-dish in a cool place, or upon Salt, or Ice, till the *Blanc-mangé* is quite firm: This is done either with one large Roll, or three or four small ones.

Pain de Morilles & de Champignons.

Morel, or Mushroom Loaf.

CUT a slice of Bread round the Loaf about an inch thick; sink it about half, leaving a pretty thick border; pare it properly in scollop, or in any other shape, to give it a handsome look; fry it in Butter and serve a good Ragout of Mushrooms or Morels in it; you may likewise serve Asparagus, Pease, or stewed Spinach in the same manner: The two first are also served upon a flat Toast, or fried Bread, or half a Roll dried in the Oven, and put into the middle of the Dish.—Some Bakers in London make little hollow Rolls fit for the purpose, which they call Oyster Rolls as being often used to serve Oyster Ragout in.

Pain à l'Espagnole.

Spanish Loaf, from being dipped in Spanish Wine.

TAKE out all the Crumbs of five or six small Rolls fill them with a ready-prepared Cream, and cover

the holes with the bits cut off to make them appear as if whole ; soak them in sweet Spanish Wine a little while, then flour them to fry and glaze.

Pain à la Crème.

Cream Loaf.

TAKE the Crumb out of a good large round Roll rasped, and soak the Crust a little while in Milk, Sugar, and Lemon ; then drain and fill it with *Franchipane* Cream, and stop it up as the last ; put a little Cream into the bottom of the Table-dish, the Roll upon it, and pretty thick of Cream all over, with Sugar Powder ; bake it in a pretty hot Oven to give it a fine brown Colour.

Pain à la Duchesse.

Duchess Loaf.

POUND half a pound of sweet Almonds scalded, half a quarter of a pound of Pistachio-nuts, as much dried preserved Citron Chips, and half a pound of Sugar : When all is finely pounded together, mix it with six Eggs, or more if required ; beat up the Whites ; butter the Dish you intend for Table, and put this composition upon it in the form of a small Loaf ; bake it in a mild Oven, glaze it white, or rub it over with Whites of Eggs, and garnish it with Colours, or Nonpareils.

Macaroni.

An Italian Paste.

THE French Author names in what street the best is sold in Paris ; but I shall not take upon me to be so affirmative for London ; it is however necessary to observe, that it is very apt to be musty, which is very easily found out by smelling, and so of all Italian Paste in general : It is to be boiled in good Broth ; when it is very tender and thick, mix some Parmesan

Parmesan Cheefe with it, or *Gruyere*, put it upon the Table-dish, and colour it in the Oven, or with Salamander.

Fondues en Caisses.

Melted Cheefe in Paper Cases.

FOR one dozen of little Paper-cases of about an inch square, melt or toast a quarter of a pound of Swiss Cheefe, half as much Parmesan, some good Cream Cheefe in proportion, to answer to the French *Fromage de Brie*; then mix it in a Mortar with four or five Eggs one after another, fill the Cases with it, and bake a moment in a soft Oven that is hot enough to give them a good gold colour.

Here, in the original, follows a *Pouding a l'Angloise* but as I find that a kitchen-maid of six weeks practice can make a better, I shall take no further notice of it.

Gaufres à la Flamande.

Flemish Wafers.

QUANTITY for one dozen, according to the Flemish Wafer-irons: Mix a pound of Flour with a pint of Cream, a little Yeast, a little Salt, and a pound of melted Butter; keep it in a warm place about half an hour or more; if it is not liquid enough to pour easy with a large Spoon, add more Cream; warm the Iron, rub it with Butter tied in a Cloth, or a bit of fresh Bacon, and pour a spoonful of this Batter on it; bake them of a good brown colour, turning the Iron once or twice: Serve hot. They are also served in hot Cream.

Laitances de Carpes à la Hollandoise.

Carpes Roes Dutch Fashion.

BOIL a dozen of small white Onions scalded in half a pint of white Wine, a faggot of sweet Herbs, a good bit of Butter, Pepper and Salt: When three parts done, put scalded Carpes Roes into it, and finish

the boiling; (they require no longer than time enough to finish the Onions very tender) reduce the Sauce pretty thick; put the Roes into the middle of the Dish, and the Onions round: Mix a little Spinach-juice with the Sauce, to give it a pale green colour, or a strong green if you think proper: Serve the Sauce upon the Onions only, or in the bottom of the Dish, and the rest upon it; garnish it round with fried Bread.—Carps Roes are also dressed as a Chicken Fricassée, with Mushrooms, a little chopped Parsley, and white Liaison Sauce.

Laitances de Carpes à la Bellevue.

Carp Roes, agreeable, well-looking.

SCALD the Roes in warm Water, and prepare a Stew-pan with thin slices of Lard, and one slice of Ham; upon this a scalded Sweet-bread, a faggot of sweet Herbs, Onions cut into hoops pretty thick, a glass of white Wine, whole Pepper, and a little Salt; (or none if the Ham is not very fresh) when the Sweet-bread is almost brazed enough, put the Roes to it, a little Broth, and about two dozen of Craw-fish Tails picked; simmer together about a quarter of an hour; then put the Sweet-bread into the middle of the Dish, with two or three of the Onion-rings upon it, which you baste with Whites of Eggs to make them stick the better; fill them with Craw-fish spawn boiled a moment in a good Cullis, and the Roes and Craw-fish Tails round separately; add some good rich Cullis to the Sauce, make it pretty thick, sift it in a Sieve, and pour it upon the Roes only.

Laitances de Carpes à l'Angloise.

Carp Roes English Fashion.

BOIL scalded Roes about a quarter of an hour in some good Jelly Broth, seasoned with Pepper and Salt: When ready to serve, add a bit of Butter rolled in Flour, simmer it a moment without boiling, add a
Lemon

Lemon Squeeze, and let the Sauce be of a middling consistence, neither very thick, nor clear and thin.

A la Bechamel, done with Bechamel Sauce; scald them first, and simmer them a while in it.

Laitances de Carpes frites.

Carps Roes fried.

SCALD them as usual; and when they are well drained, marinate about an hour with Lemon Juice and a little Salt; drain and flour them to fry in a very hot Friture to give them a good brown colour. Drain upon a Sieve, or with a Cloth; squeeze an Orange over, and garnish with fried Parsley.

Timbals d'Anchois.

Anchovies in Moulds.

RUB the inside of the moulds with a little Butter and garnish them all over with fillets of Anchovies soaked, intermix them handsomely with fillets of Breast of Fowl roasted, fill them with light well-seasoned Farce, and bake in the Oven; turn them over in the Dish, and serve a little Cullis Sauce under.

Anchois au Basilic.

Anchovies with Basil.

WASH them very clean, and split each in two, take the bone out, and soak them about an hour in a little white Wine, with a few Leaves of sweet Basil; then drain, and dip them in Batter made of Eggs and Wine; strew Bread Crumbs over, and fry a moment: Serve with fried Parsley.—When soaked in this manner, they are also wrapped in thin Paste, giving what form you please when fried.

Anchois au Parmesan.

Anchovies with Parmesan Cheese.

SOAK the Anchovies very well, each being split into four fillets; fry some Bread cut in the same manner.

ner, and put a little Cullis in the Table-dish, with chopped Parsley, Shallots, and rasped Parmesan; place the bits of fried Bread thereon with taste, then the Anchovies upon the Bread; pour a few drops of Cullis over, and add a Lemon Squeeze; cover it over with Bread Crumbs and Parmesan, and give it a good colour in the Oven.

Oreilles de Lièvres & de Lapins de plusieurs façons.

Hares and Rabbits Ears, to different Sauces.

SCALD them well as those of Lambs, and braze them tender in a light Braze, with a glass of Wine and one or two slices of Lemon: When they are very tender, put them to what Sauce you please; or fry, dipped in a good thick Batter. The Sauce ought to be pretty relishing.

Gélée de Viande.

Meat Jelly.

ACCORDING to the quantity wanted, use Knuckle of Veal, a Cock Fowl, or half a one, and Water sufficient; skim it very well, and boil it until the Meat is quite done; sift it in a Sieve, and skim the Fat clean off; let it rest to settle; then pour the clear into a Stew-pan, and boil it with Lemon-peel and Juice according to discretion, a little Salt and Sugar, three or four Eggs, the Whites beat up and the Shells pounded; stir it continually until it grows clear, and is reduced enough to turn to Jelly; dip a Napkin in warm Water to take out any smell it might have; strain it, and tie it on a Jelly-stand; strain the Jelly several times through, keeping it in a warm place while it is straining, and pour it into the moulds or glasses before it is cold.

Pied de Veau, Calves-feet Jelly, is made after the same manner, mixing what quality and quantity of Wine you please therewith.

H h

Gélée

Gêlée de Blanc-mangé.

MAKE a Meat Jelly as the former, as far as mixing the Eggs, which must here be omitted; when you think it is reduced enough for a Jelly, add some pounded sweet Almonds mixed with Cream, and strain through a Napkin several times like a Cullis, while it is warm, rubbing it hard with a spoon in sifting to make it taste of the Almonds; pour it into what mould you please to cool upon Salt or Ice: It should not be too substantial, yet it ought to be very white. — *Blanc-mangé* is also made with Almond-milk, Cream, and Isinglass, to make it form to a Jelly: The Isinglass should be used with moderation, as it is apt to give a bad taste to whatever it is used with.

Continuation de Petits Plats d'Entremets.

Small Last-course Dishes continued.

Huitres grillées.

Broiled Oysters.

MELT a little Butter with chopped Parsley, Shalots, a little Powder of Basil, and coarse Pepper; put a little of this into each Oyster, roll it in Bread Crumbs, and broil quickly; (they may be broiled singly, or in their shells with this Seasoning) colour the top with a hot Salamander.—They are also broiled with Bread Crumbs mixed with Yolks of Eggs, a little Pepper and Butter, and done in the Shells.

Huitres frites.

Fried Oysters.

MARINATE some large Oysters with Vinegar, chopped sweet Herbs, and Pepper; drain them to dip in a thick Batter to fry: Serve with fried Parsley.

Huitres

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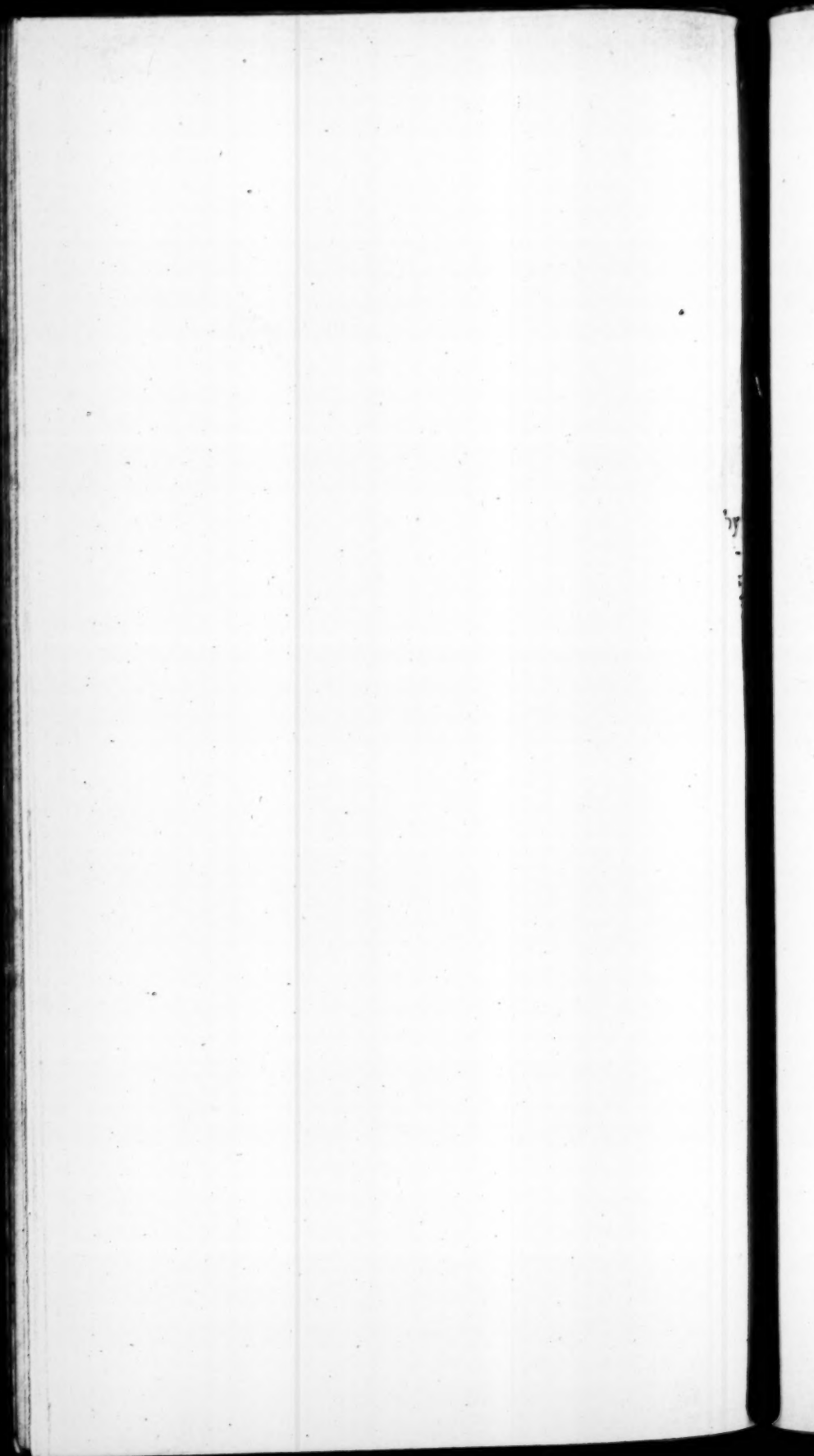
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mix the Yolks with the Cream, keeping it upon the Fire without boiling, only long enough to give it consistence, as is done to a Liaison for a Fricassee; sift it in a Sieve and serve upon the Whites.

Oeufs à la Dauphine.

Eggs the Dauphin's Fashion.

BOIL a pint of Cream, with a quarter of a pound of Sugar, a little rasped Lemon-peel, and a bit of Cinnamon; sift it when you find that the Cinnamon prevails enough, and put it to boil again; boil five or six spoonfuls of Whites of Eggs as the last, and drain them the same: When the Cream is half cold, beat up six or eight Yolks with it, pour it on the Table-dish, and bake it between two slow Fires; froth up the remainder of the Whites, which you put upon the Cream, raised in the middle; powder it with Sugar, and keep it a little while under a Brazing-pan Cover, or in a mild Oven: When ready to serve, put the Snow-balls round it, and garnish with Nonpareils as you shall think proper.

Oeufs au Caffé.

Coffee Eggs, or with Coffee.

MAKE some good strong Coffee, let it rest to clear as usual, and sweeten it with Sugar according to discretion; beat up six Yolks of Eggs, with about four cups of Coffee, and sift it; pour this into little moulds in the form of Eggs, or of any other, (do not fill them quite) and bake in a mild Oven, or a Dutch one, or with a Brazing-pan Cover between two Fires. They are made after this manner, in the shape of any Fruits or Birds, if you have proper moulds, either of copper or china, &c. &c.

Oeufs

Oeufs à l'Eau au Caramel.

Eggs with Water Caramel.

BOIL a quarter of a pound of Sugar with a glass of Water, until it is come to a pretty brown colour; then add a pint of Water, and boil about half an hour, adding some Cinnamon, Coriander, and Lemon-peel: When this is half cold, beat up six Yolks of Eggs therein, sift it in a Sieve, and pour it on the Dish you intend for table, or in Moulds or Cups as the last, and bake in the same manner as *au Bain-Marie*.

Oeufs brouillés à la Provençale.

Masked Eggs, Provencel Fashion.

DONE with pounded Anchovies, mixed with a spoonful of Cullis, and half as much of the Whites as Yolks of Eggs; mash on the Fire to three parts; then put them on the Dish, and a little rasped Parmesan over; bake a moment in the Oven.

Oeufs à la Bagnolet. This is the common poached Eggs, served with a *Viniagrette*, viz. sharpish Sauce, and mincea ready-boiled Ham strewed upon the Eggs.

Oeufs à la Robert, done with Onions fried in Butter, and served with Mustard, as a *Sauce Robert*.

Oeufs à la Mouillette, boiled in the Shells, or prepared after this manner to serve in the Shells: Break them at one End, and only use the Yolks, which beat up a small time, with a little Cream, Salt and Pepper, if agreeable; put it back into the Shells to serve hot, either in Stands, or a Paste with holes, prepared for that purpose: Serve with bits of Bread fried in Butter. They are called the *Mouillette*, viz. to wet, or dip in.

Oeuf

Oeufs au Gratin au Parmesan.

Eggs with Parmesan Cheese, &c.

MAKE a little Farce of what you think proper, with Cullis and Butter; put it into the bottom of the Dish on a slow Fire; break the Eggs upon it as for poaching, strew rasped Parmesan Cheese over, and give them colour with a hot Shovel; the Yolks must remain as tender as poached Eggs.—They are also done *au Gratin*, (viz. catching) upon a silver Dish, without any Farce under, only a little Butter, Pepper and Salt, and coloured after the same manner.—It is customary enough to pour a little burnt Butter and Vinegar upon them when done without Cheese, either whole or beat up.

Oeufs au Prevôt, as Sheriff, or Judge-advocate, &c.

HAVE a little Salpicon Farce or Ragout ready prepared, made with pickled Pork, Mushrooms, Onions, and proper Seasoning; rub the Table-dish with some fresh Hog's Lard, and break the Eggs upon it whole as the last, adding Pepper and Salt; bake on a slow Fire, and pour a little melted ~~Lard~~ over, as they are doing: When done pretty hard, pour the Fat out of the Dish, add a good Lemon Squeeze upon the Eggs, and then the Ragout, to hide them.

Oeufs à l'Etuvee.

Stewed Eggs.

BREAK the Eggs in hot Friture, as is done in hot Water for poaching, turn them about with a Skimmer to make them round, and fry of a fine brown colour; have some Carp-roes and Onions stewed together, and properly seasoned; put the Eggs into the middle of the Dish, and the Ragout round, pouring the Sauce equally upon the Eggs; garnish the Dish round with fried Bread.

The Eggs being fried so, are also served with fried Bacon, fried Parsley, and a sharp Sauce under; and are then called *Oeufs au Lard*, viz. Bacon and Eggs: The same, if done in a Frying-pan, with a bit of Butter under each Egg, as is common every where.

Oeufs à la Coque, in the Shells. See *Oeufs à la Mouillette*. You also make sham Eggs, by filling the Shells with any sorts of Cream ready prepared.

Des Oeufs frits, & des Oeufs pochés, à ce que l'on veut.

Of fried and poached Eggs, to any Sauce or Ragout.

EGGs for poaching ought to be very fresh, or they will never look well; put some Vinegar and a little Salt into the Water, and break the Eggs into it while it boils hard; boil the Eggs but a moment, turn them about with a Skimmer, and leave them a little while in the Water after it is taken off the Fire, and cover the Pan; pare them properly as you take them out; dip them again in the hot Water, and drain upon a Cloth: Serve upon any sort of stewed Greens; (Sorrel or Spinach are the most in use, but may be done with Endive, or any kind of Lettuces); they are also served upon a Ragout of Minced-meat of any sort, or with a little Cullis Sauce and a little Vinegar, or a Lemon Squeeze.—Fried Eggs are used to the same purpose, either fried round in Hog's Lard Friture, or with Butter in a Frying-pan.

Oeufs à la Tripe à la Crème.

Fricassée of Eggs.

PUT a good bit of Butter into a Stew-pan, with chopped Parsley, Shallots, Mushrooms, Pepper and Salt: When the Seasoning is done enough, put
Cream

Cream to it according to the quantity of Eggs intended, which are first hard boiled, and each cut into six or eight fillets; put the Eggs to it, with a little Flour to thicken the Sauce, which ought to be very short.

Oeufs en Fillets, à la Moutarde.

Eggs in Fillets, with Mustard.

THE first preparation is done with Onions instead of sweet Herbs, and Onion Gravy instead of Cream, with a glass of white Wine, Pepper and Salt, and then finished as the last; add Mustard sufficiently when ready to serve. — This is also done by cutting an Omelet into fillets, as is commonly done with Pigs Ears, and putting it into the Sauce just long enough to warm without boiling.

Oeufs à la Tripe aux petits Pois. Eggs with stewed Pease.

Oeufs à la Tripe aux Concombres. Eggs with stewed Cucumbers.

Oeufs farcis aux Concombres.

Eggs stuffed with a Cucumber Ragout.

CUT the hard Eggs in two, without breaking the Whites; pound the Yolks with Bread Crumbs soaked in Cream, a little Butter, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; mix it well with raw Yolk, fill the Whites with it, smoooth them with a knife dipped in Yolks, and strew Bread Crumbs over, with a few drops of melted Butter; bake in the Oven just long enough to give them a good colour, and serve upon stewed Cucumbers.

Hard Eggs are mixed with any kind of Pickles or Preserves, as Girkins, small Melons, Peaches, Nectarines, &c. Cut the Fruit in the same manner as the Eggs, and scald them a little while in hot Water to take out the strength of the Vinegar and Salt.

Oeufs à la Farce.

Hard boiled Eggs.

THE Eggs are each cut into four to garnish stewed Greens, as is done with poached Eggs. This is commonly called a Farce, from being done with as little Sauce as possible.

Oeufs au Miroir. Eggs as clear as a Looking-glass. —This has been explained in *Oeufs au Gratin*, in the last direction of that Article.

Oeufs au Beurre noir. Eggs fried in burnt Butter.—The Butter must be prepared before the Eggs are broken into it, and the tops coloured with a hot Shovel; a little Vinegar should be added to the Butter for Sauce.

Oeufs à la Duchesse. Eggs the Duchefs's Fashion.—Boil some Cream and Sugar, with a few drops of Orange-flower Water, and a bit of Lemon-peel; poach the Eggs in it, and reduce the Cream for Sauce to serve upon them.

Oeufs au Lait.

Eggs with Milk.

BEAT up a spoonful of Flour, with three whole Eggs (both Yolks and Whites), a little Salt and Sugar, rasped Lemon-peel, Orange-flower Water, and a little Milk; put the Table-dish upon a moderate Stove, rub the bottom with Butter, and pour the preparation thereon when it is pretty hot; leave it on the Fire a few minutes, and colour the top with a hot Shovel.

Oeufs à la Flamande.

Eggs the Flemish Fashion.

BRAZE some Cabbage-lettuces, being tied, and well seasoned: When done, drain, and put them whole on the Dish separately; cut Eggs into two, and put a half

half upon each Lettuce; the Yolks should not be boiled very hard, but just like Marrow: Serve a little Cullis and Butter Sauce upon them.

Oeufs a la Paysanne.

Eggs the Country Fashion.

THE Eggs must be boiled neither hard nor soft, and then spread upon Bread.—It is as common for the poor people in Flanders to give this to their children, as it is to give them Bread and Butter in England.

Oeufs à la Mode.

A-la-Mode Eggs.

SIMMER a handful of Bread Crumbs in good fat Broth, and when it is quite thick, and no liquid remains, take it off the Fire; chop a good slice of Bacon, ready-boiled, to mix with it, and add a spoonful of *à la Mode Beef* Sauce not too high seasoned, one dozen and a half of Yolks of Eggs beat up, and fix of the Whites; also a little pounded Coriander, Pepper and Salt, if the Sauce does not give it taste enough; mix all together very well, garnish a deep Stew-pan with slices of Lard all round, put the preparation into it, and bake it in the Oven: When done, turn it over gently, take off the Bacon, wipe the Fat with a Cloth, pour a brown Glaze over, and let it cool before using.

Oeufs glacés.

Glazed Eggs.

BOIL a little Broth in the Dish you intend for Table, break the Eggs into it as for poaching, and sprinkle a little Pepper and Salt over them; keep them only a moment over the Fire, for the Yolks should not be hard; boil also a few raw Yolks and Cream beat up together till pretty thick, pour this upon the Eggs, and rasp Parmesan Cheese over all; lay on a few small bit of Butter, and glaze with a hot Salamander.

Oeufs au Pere Simon.

Father Simon, or Gaffar any thing.

MAKE a Sauce with chopped Parsley, Shallots, Pepper, Salt, a little Ginger-powder, a good bit of Butter rolled in Flour, a spoonful of white Wine, and as much good Cullis; boil these a moment, then add a good Squeeze of Seville Orange: Serve this Sauce upon poached Eggs.

Oeufs au Coulis de Légumes.

Eggs with Cullis, or Garden-stuff Porridge.

MAKE a Porridge of Green Pease, or of Lentils, properly seasoned; leaving a few whole ones in it, to shew what it is: Serve poached Eggs upon it.

Oeufs en Caisses.

Eggs in Paper-cases.

MIX some chopped sweet Herbs, with a bit of Butter, Pepper and Salt; put a little of this Farce into the bottom of each Paper-case, break an Egg thereon, lay some more of the Farce upon the Eggs, and strew Bread Crumbs over; broil over a gentle Fire, and colour the top with a hot Shovel: They must be as soft as if boiled in the Shells.

Oeufs à la Vestale.

Virgin Eggs, from being white, unfoiled, &c. &c.

BOIL half a pint of Cream, and as much Milk, with a bit of Lemon-peel, Sugar, and a pinch of Coriander-seed, and reduce it to half: When it is almost cold, mix some sweet pounded Almonds with it, two or three bitter ones, and five or six Yolks of Eggs; sift it in the Table-dish, and bake it between two slow Fires as a Cream.

Oeuf

Oeufs au Salmi.

A Salmi of Eggs.

BOIL half a dozen of bruised Shallots in a glass of white Wine for about five or six minutes; mix this liquid with pounded roasted Livers of Hares, Rabbits, or any other kind of Game, to give it the taste; (from which this Dish is called Salmi) add six Yolks of Eggs beat up with a little Gravy, and one or two spoonfuls of well-seasoned Cullis; strain it through a Stamene, and bake it *au Bain-Maria*.

Oeufs à la Crème.

Eggs with Cream.

STEEP the Crumb of a French Roll in good Cream till it is quite soaked; add Sugar, Macaroni-drops, preserved Orange-flowers, rasped Lemon-peel, a little Salt, and eight Eggs, whipped together; butter a sheet of white Paper on both sides, which you put into a Pan, and pour the composition thereon; bake it in the Oven: When done, take off the Paper, and garnish it with Nonpareils like a Cake.

Oeufs aux Epinars.

Eggs with Spinach.

SCALD a handful of Spinach in boiling Water, and drain it to pound in a mortar; pour in a pint of Cream when well pounded, to make the Cream of a fine pea-green; add a little Salt, six or eight Yolks of Eggs, preserved Orange-flowers, Macaroni-drops, and rasped Lemon-peel; sift it in a Stamene with expression, and pour it upon the Table dish; keep it a good while on a middling Fire to catch a little at the bottom without burning; glaze it with Sugar Powder, and colour it with a hot Shovel.—All these Dishes ought to be done on Silver Plates.

Oeufs meringués.

Frothed Eggs.

BEAT up the Whites of four Eggs, and eight Yolks, with two spoonfuls of Water, some Salt, Sugar, and the Juice of one Lemon; fry this as masked Eggs, and put it upon the Table-dish; whip up the remaining four Whites to a Froth with Sugar, and place it upon the other; bake it in a Dutch Oven, or with a high Cover fitted for these purposes.—I shall again repeat, that it is the Whites of Eggs frothed, that gives the name of *Meringué*.

Oeufs à la Bonne Amie.

Eggs in a friendly easy Way.

BEAT up six Yolks of Eggs, and four Whites, with a spoonful of Rice-flour, half a pint of Cream, a little Salt, rasped Lemon-peel, Orange-flowers, and Macaroni-drops; boil it in a Stew-pan slowly about half an hour, stirring continually, and glaze it with Sugar as usual of a brown colour.

Oeufs au Naturel.

Eggs in a plain Way.

MIX a spoonful of Flour, with eight or ten Eggs, Pepper, Salt, Nutmeg, and a quarter of a pound of melted Butter; sift it in a Stamine, rub the Table-dish with Butter, bake on a slow Fire, and colour with the Salamander or hot Shovel.

Oeufs à l'Eau.

Eggs with Water.

BOIL five or six spoonfuls of Water, with Lemon-peel, Coriander-seed, and Sugar; when it tastes enough of the Seasoning, let it cool, beat up six or eight Yolks of Eggs with it, strain it through a Stamine, and finish as the last.

Oeufs en surprise au Basilic.

Sham Eggs, with Basil.

CUT hard-boiled Eggs in two, take out the Yolks, and instead thereof, fill the Whites with a good ready-prepared *Salpicon* Farce, or Ragout (the Farce is the most proper by its being minced finer); join the two halves together, and folder them with Yolks, as if whole; dip them in Yolks beat up with Salt, Pepper, and chopped green Basil, fry them in Hog's Lard Friture, or Oil, and serve with fried Parsley.

Oeufs au Point-du-jour.

Eggs of a fine Colour.

(Point-du-jour, signifying the Dawn of Day.)

CUT a quarter of a pound of Ham into dice, and simmer it with a little bit of Butter till it is done; roll well-poached Eggs in pretty thick Batter, made of Flour, Wine, Salt, and a little Oil; then strew the bits of Ham thereon, and fry them in Hog's Lard; Serve with fried Parsley.

Oeufs en Crêpinz, à ce que l'ont veut.

Eggs in Cowl to what you please.

CUT bits of Cowl large enough to wrap a poached Egg therein, with a little ready-prepared Farce of any kind, Minced-meat, stewed Greens, or Onions fried in Butter, as for Sauce Robert; roll them up, dip them in Yolks of Eggs, and bake in the Oven about a quarter of an hour in a Baking-dish: Serve with what Sauce you please; that most used is Cullis Sauce, made pretty relishing or sharp with Lemon-juice.

Oeufs au Zéphir.

Puffed, or raised Eggs.

SEPARATE the Whites and Yolks of eight Eggs carefully, without breaking the Yolks; froth up the

the Whites; cover one of the Yolks carefully in a spoonful of it, and so proceed till all the Yolks are covered; then slide them gently off into a hot Friture, one after another: Serve with much the same Sauce as the last.

Oeufs au President.

DIP well-dr. I poached Eggs in Yolks beat up, strew Parmesan Cheese rasped, and Bread Crumbs over them, and fry a moment in very hot Friture: Serve with fried Parsley.

Having already dwelt as long upon Egg Articles as can be either pleasing or instructive, I shall only take such notice of the remainder of Receipts as will give a general idea of them. These varieties are more properly calculated for Popish countries, where a great number of Meagre Dishes are necessary: At the same time I shall give the names of them, that none may be deceived by pompous titles upon a Bill of Fare, which, after all, are frivolous in themselves, and easy in the execution.

Oeufs au Châdon. Sea-green Eggs. Poached in Water, and made green with pounded Spinach.

Oeufs au Verd-pré. Pale or Meadow-green Sauce.

Oeufs à la Charmante. Mashed with a little Sugar-caramel and Cream, called *Charmante*, viz. handsome, from the different colour given by the Caramel and Cream.

Oeufs à la Nonette, from Nuns. See *Oeufs au Lait*.

Oeufs au Vin de Champagne. Beat up with a glass of white Wine, or done with Onion Ragout, with Wine in it; the Eggs are boiled hard, cut into quarters, and warmed in it.

Oeufs

Oeufs en Poupeton à la Crème. *Poupeton* from *Poupetoniere*; a Stew-pan so called, for being made round and deeper than usual.— See *Oeufs à la Crème*; done as a Cake; the difference is only the addition of Onions first prepared in Butter.

Oeufs en Capote. A Great-coat; hid or masqueraded with the Whites frothed, and chopped sweet Herbs, much as those *au Miroir*.

Oeufs accompagnés, viz. garnished with something else; done upon the Table-dish, with bits of fried Bread and Bacon between each Egg.

Oeufs à la Princesse. Beat up with Orange-flower, Macaroni-drops, a few chopped Pistachio-nuts, and Cinnamon, and finished like a Cream.

Oeufs à la Coquette. The Yolks of poached Eggs, beat up with Cream, Orange-flowers, &c. &c. finished like a Cream, and put into the Whites again.

Oeufs au Trufes. The Yolks taken out, and mixed with Truffles as a Rogout, and served in the Shells, or in the Whites, being hard boiled.

Oeufs à la Suisse. Beat up with rasped or melted Swiss Cheese, sweet Herbs, and other Seasoning; finished like an Omelet or Brouillés.

Oeufs en Puits. Scooped as a well: Make a Gratin with a well-seasoned Farce, pretty thick; sink as many holes as you propose serving poached Eggs therein.

Oeufs à la Celestine, an Order of Nuns so called: A Fricassee of hard Eggs, with all sorts of Seasoning; garnished round as the Cream *au Chapelet*, and a thin Omelet upon the Fricassee as a cover.

Oeufs

Oeufs en Canelons. Hard-boiled, cut long-ways; wrapped in Paste, dipped in Batter, and fried of a brown colour.

Oeufs à la Moëlle. Hard Eggs pounded with Marrow and Seasoning, made into small bullets, and wrapped in thin Paste to fry.

Oeufs au Fromage. With Cheese; done upon the Table-dish, as those *au Miroir*, with rasped Cheese under and over; coloured with a hot Shovel.

Oeufs à l'Ail. With Garlick; a Cullis Sauce, with sweet Herbs, and a pretty strong taste of Garlick, to serve upon poached Eggs.

Oeufs à la Folette. Fantastic, &c. &c. See *Oeufs meringués*; the Yolks put upon a thick Ragout of Sorrel, done with Cream, and finished as above.

Oeufs en Ragout. Hard boiled, cut into quarters, and just warmed in a Ragout of Mushrooms, Cocks Combs, Sweet-breads, or any other.

Oeufs à l'Estragon. The Yolks boiled; taken out to mix as a Farce, with chopped Taragon, and other Seasoning, and put into the Whites to fry.

Oeufs à la Ravigotte. Poached Eggs, with Ravigotte Sauce. See Sauces.

Oeufs aux fines Herbes. A Farce made with Butter and all sorts of seasoning Herbs; the Eggs done upon it between two Fires, or in the Oven.

Oeufs à la Bechamel. Fricasseed, or boiled hard, and then warmed in the Sauce.

Oeufs à la Sauce de Merluiche. Hard boiled, and warmed in this Sauce.

Oeufs

Oeufs à la Piémontoise, from Piedmont, a Province in France. Done upon a Gratin, made of Cheese, Butter, and bits of Bread; the Yolks and Whites beat up together, with proper Seasoning, and finished as usual.

Oeufs à la Poêle; a Frying-pan. Boiled hard, cut into quarters, and tossed up with a little Butter, Lard, and chopped sweet Herbs; served with Cullis Sauce.

Oeufs farcis. Boiled hard; the Yolks taken out to make a Farce, with Butter, Seasoning, and a little Cream; then put in the Whites, and folder with Yolks to fry.

Oeufs au Macarons. Done like a Cream, with Macaroni-drops bruised, Orange-flowers preserved, Sugar and Cream.

Oeufs au Jus. Poached, and served with Gravy Sauce.

Oeufs à l'Ecarlate. Reddened with the Spawn of Crawfish or Lobsters, sifted like a Cream, and finished in the same manner; garnish the Dish with the Tails.

Oeufs à la Grand-mère; Grand-mother. Beat up with a little Gravy and Cullis, sifted in a Stamine, finished like a Cream, and served with a little Gravy upon them.

Oeufs à l'Espagnole. Done as the last, all to a bit of Partridge, and one Shallot pounded; sifted as the former, and finished in the same manner.

Oeufs de plusieurs Façon au Gobelet. In Cups, as Custard, to different odours and tastes.

Oeufs au Plat en Ragout. Done in the Table-dish, with a Ragout of Asparagus, Pease, or any other sorts of Garden-stuff.

Oeufs

Oeufs en petit Timbale diversifiés. Prepared as for the Poupeton, only done in smaller moulds : Serve with what Sauce you please.

Oeufs au Verjus. With Verjuice Sauce ; the Dish garnished round with Verjuice, or other Grapes, being first scalded a moment.

Oeufs en Piédestaux. Pedestal. See *Oeufs à la Coque*, Page 482.

Oeufs en Salade. Mixed with any sorts of Sallading when hard boiled ; or by themselves, with only chopped sweet Herbs, dressed as a Sallad.

Oeufs au Gratin de Pistache. Poached in Sugar-syrup, and served upon a Gratin made of Cream, Bread Crumbs, and chopped Pistachio-nuts, with a few hard Yolks.

Oeufs à la Sauce d'Oseille. One or two spoonfuls of Sorrel Juice, to make a Sauce with Butter, two raw Yolks, Pepper, and Salt ; to serve upon poached Eggs.

Oeufs en Fricassée de Poulets. The same Sauce and Seasoning as is done for Chicken Fricassée, made pretty thick, to serve upon poached Eggs.

Façon de faire les petits Oeufs pour garnir.

How to make small Eggs or little Bullets for garnishing.

POUND fix hard Yolks of Eggs with two raw ones when well mixed, add a little Pepper and Salt, according to what use they are intended for ; roll this into little bullets like marbles, some larger, some less, to imitate the groups found in Pullets, and then roll them in Flour to make them more or less hard. — They serve to garnish Pies or Ragouts of any sorts.

Bouillie

Bouillie.

Pap or thick Mick.

MIX a little Flour by degrees in Milk, (and half Cream, if agreeable) a little Salt and Sugar; simmer a long while on a slow Fire, stirring continually: When it is almost done, put the Dish you intend to serve it in upon the Fire, and a few spoonfuls of Bouillie into it, to catch a little at bottom as a Gratin; pour the remainder upon it: Serve it in its natural colour, or colour it with a hot Shovel like a Cream.

Du Ris, & Gruau au Lait.

Rice Milk, and Gruel.

WASH the Rice several times in warm Water, then boil it in a little Water till it bursts, pour boiled Milk upon it, by little and little, as it thickens; keep it on a slow Fire about two hours or more, adding a little Salt and Sugar: You may also boil a bit of Cinnamon in the Milk, or a bit of Lemon-peel, or both.—The Gruel is only Rice boiled in Milk or Water some time; let it settle, and clear it off, to drink as a cooling Liquor, like Barley Water, &c.

Ris au Caramel.

Rice glazed with Sugar-caramel.

POIL some Rice in Milk very tender, and pretty thick; mix it with preserved Orange-flowers, rasped Lemon-peel, and a little Salt; make a brown Caramel with Sugar, and a little Water; pour a little of it into the bottom of the Table-dish, place the Rice upon it, and then pour some Caramel handsomely over the Rice, and all round.

Ris soufflé; when the Rice is prepared as the last, all to the Caramel, put it into the Dish, and five or six frothed Whites of Eggs upon it, raised as high as possible; put it into a pretty smart Oven, and keep it there,

there, or in any warm place, till you are ready to serve. It is also called *Meringué*.

Dès petits POIS.

Of green or young PEASE.

Petits Pois dans leur Suc.

Green Pease in their own Juice.

THEY ought to be used as soon as shelled, as they are very apt to decay, both in colour and moisture, by being exposed to the air; put them into a Stew-pan, with a few Hearts of Cabbage-lettuces, a faggot of Parsley and Chibol, a sprig of Winter-savory, one Clove, a little Salt, and a good bit of Butter; cover them, and stew on a slow Fire, stirring now and then for fear of burning at the bottom: When done, add a bit of Butter rolled in Flour, and make a Liaison short Sauce; take out the Faggot, but serve the Lettuces with the Pease.

Petits Pois au Lard.

Green Pease, with Bacon, or Pickled Pork.

CUT about a quarter of a pound of fresh Bacon, or Pickled Pork into thin slices; soak it on the Fire in a Stew-pan until it is almost done, then put about a quart of Pease to it, a good bit of Butter, a faggot of Parsley, as in the first, and a spoonful or two of hot Water; simmer on a slow Fire, and reduce the Sauce; take out the Faggot, and serve the rest together.

Petits Pois à l'Angloise.

Green Pease, English Fashion.

PUT the Pease into a Stew-pan, well stopped, on a slow Fire, without any Liquid or Seasoning; simmer them in this manner until they are quite done.

then add a good bit of Butter rolled in Flour, a little Salt and Sugar; stir them about to make the Liaison.

Petits Pois à la Crème.

Stewed Pease, or Fricassée.

PUT the Pease into a Stew-pan, with a bit of Butter, a faggot of Parsley, a little Winter-savory, and one or two spoonfuls of warm Water; simmer them on a slow Fire a long while: When they are almost done, add a few spoonfuls of good Cream; take out the Faggot, and finish them very tender; add a little Salt, and a bit of Butter rolled in Flour, sufficient to make the Sauce thick: Serve quite hot.

Pois sans Parchemin, ou Pois goulous.

Pease scalded, or boiled in the Kids.

THESE are a kind of Pease which are eaten in the Shells, or Kids, as they have not that kind of tough Skin common to other Pease: Boil them in Water about a quarter of an hour; then drain them upon a Sieve, and toss them up about as long in a Stew-pan, with Butter, a faggot of Parsley, a little Salt and Water; take out the Faggot, add a Liaison of Yolks of Eggs and Cream, and a little Sugar: Serve in the Shells.

Pois secs.

Dried Pease.

BOIL them to a mash in Water; they serve for Porridge, Soups, thick Cullis, or for any use, either with Meat or Poultry, Game or Fish, in Meagre-dishes.

Fèves de Marais à la Crème.

Garden Beans, with Cream Sauce.

SCALD the large ones to peel the Husks; (the young ones are dressed without peeling) boil them in Water about a quarter of an hour; then drain, and put
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them into a Stew-pan, with a faggot of Parsley, Chibol, a little Savory, a good bit of Butter, Salt, chopped Parsley, a good pinch of Flour, and a little Broth, either *Gras* or *Meagre*; take out the Faggot, and add a Liaison of Yolks of Eggs and Cream, when just ready to serve.

Haricots verds.

Green Kidney-beans.

WHEN they are properly picked, if pretty large, cut them into fillets; if quite young, only break them in two; boil in plain Water, with a bit of Butter, and a little Salt; when done tender, and drained, stew them with a bit of Butter, chopped Parsley, green tops of Rocambole, or Chives, Pepper, Salt, and a few spoonfuls of good Broth; reduce the Sauce, and add a Liaison as the former, with the addition of a few drops of Verjuice.

Haricots verds en Salade.

Green Kidney-beans in Sallade.

BOIL them as the preceding: When they are well drained, mix all sorts of small Sallading with them, and also one or two chopped Shallots; season them as any other kind of Sallad.

Haricots verds au Coulis.

Kidney-beans, with Cullis Sauce, or as a Ragout.

BOIL and drain the Beans as the former; put them into a Stew-pan, with a good bit of Butter, a slice of Ham, a faggot of Parsley, Chibol, one or two green Shallots, Broth and Cullis; simmer about half an hour, then take out the Ham and Faggot, and reduce the Sauce: When ready to serve, add Pepper and Salt if necessary, (as the Ham may be salt enough) and a Lemon Squeeze.

Haricots

Haricots verds frits.

Fried Kidney-beans.

THESE ought to be pretty large, and picked without breaking or cutting; boil them a moment in Water, then braze them with thin slices of Lard, a faggot of sweet Herbs, Broth, and whole Pepper: When done, wipe them dry with a Cloth, dip them in pretty thick Batter, and fry of a fine gold colour.

Haricots verds à la Flamande.

Kidney-beans, Flemish Fashion.

WHEN they are boiled tender in plain Water, put them to soak some time in good Broth, to take the taste, with Pepper and Salt; drain them, and serve with a thick Sauce, made of Butter rolled in Flour, one or two Shallots chopped very fine, a little Cream, and a few drops of Vinegar.

Haricots verds aux Capres.

Kidney-beans, with Capers.

THE beginning is done as the former; they are then tossed up with Cullis Gravy, a bit of Butter rolled in Flour, sweet Herbs, and chopped Capers: The Sauce must be reduced very thick; which may be done by adding Flour at discretion.

Haricots verds, pour confire & sécher.

To keep dried or preserved Kidney-beans.

THEY ought to be gathered in good growing weather, and to be very tender; pick them as usual, boil them a moment in Water, and drain them well: Tie those you propose to dry with thread, and place them in the Sun, or upon Sieves, or any thing else in the Oven, after the Bread is taken out, and keep them afterwards in a dry place: When you want to use them, soak them in warm Water till they become swelled.

swelled.—Those that you would pickle or preserve, must be put into a Brine made of three parts Water, to one of Vinegar, a good deal of Salt, and several Cloves; make Brine enough to cover them over, and pour a good quantity of Oil upon them, which will always keep out the air, and tie a Bladder of Leather over them: By this means, any body may have green Kidney-beans at all seasons of the year.—Use the same method as with the dried, when you want to dress them.

Haricots blanc à la Poulette.

White Kidney, or Roman Beans Fricassée.

I Believe they do not grow in England to that perfection, as do those brought over from Holland or Flanders, being much larger, tenderer, and better tasted though they are sold at several places in London. Fresh ones are boiled in Water, and drained; then simmered, with a good bit of Butter, Pepper, Salt, chopped Parsley, and Chibol: When ready to serve, add a Liaison of Yolks of Eggs, Cream, a little Nutmeg, and a few drops of Verjuice or Vinegar.—Dried ones should be soaked in warm Water several hours before they are boiled for use, and boiled slowly, otherwise they are apt to crack and mash; drain them, to finish as first directed: A little Mustard added becomes the taste very well; or they may be finished with Gravy, Cullis, and proper Seasoning: In this case they are called *Haricots en Ragout*.

Haricots blancs en Salade.

White Kidney-beans as a Sallad.

PUT ready-boiled Beans into a Stew-pan, with a proper quantity of Oil, Vinegar, Pepper, Salt, chopped Parsley, and Shallots; toss these up together warm and garnish the Dish with fried Bread. They are also served cold, as a Sallad, with a pounded Anchovy and the Seasoning.

Haricots

Haricots blancs à la Maître d'Hotel.

White Kidney-beans the Steward's Fashion.

TAKE ready-boiled and drained Beans ; give them a few boilings, with a good bit of Butter, chopped Parsley, Shallots, Salt and Pepper : When ready, add a spoonful of Verjuice, or Vinegar. — They are also done with burnt Butter, Mustard, Salt, and Vinegar, poured upon them, or tossed in it, while warm.

Haricots blancs à l'Oignons.

White Kidney-beans with Onions.

MAKE a *Roux* with Butter and Flour ; stew a quantity of sliced Onions in it, adding a proper quantity of Butter : When they are done, put the ready-boiled Beans thereto, with Salt, Pepper, and a little Vinegar ; reduce the Sauce quite thick, and add Mustard if you like.

Lentilles Fricassées.

Fricassee of Lentils.

THIS Dish is meant to be prepared with fresh Lentils, which cannot be easily obtained in Eng and (the fresh ones are brought from abroad,) although cultivated in several parts of this island.

I hope I shall not be thought partial, by the notice already taken ; but, without prejudice to several Shopkeepers, and Corn-chandlers, who, for the sake of a little more gain, will impose some of English growth for foreign, which are mostly sold at the Italian shops, much larger, and of better colour and taste, the hint becomes necessary. — Prepare sliced Onions, as in the last for Beans, and put the Lentils ready-boiled and drained thereto, with Broth, Butter, Pepper, Salt, and a sprig of Savory, which you take out before you serve ; reduce the Sauce of a good consistence, and add a little Vinegar when just ready. — They are done in *Ragout* the same as the white Beans, with Cullis,

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Gravy,

Gravy, and proper Seasoning.—It is mostly the colour that distinguishes between the name of Ragout and Fricassee; the first being made brown with Cullis, the last white, with Cream, &c. &c.

Choux Brocolis.

Brocoli, white or green.

THE stringy Rind ought to be well picked, and the Stem or Heart, and Head-tops only used; boil them in plain Water, and a little Salt; drain, and lay them properly on the Table-dish, and serve what Sauce you please upon them, as Cullis, or Verjuice, or white Sauce.

Choux Rave.

It is of the Italian Growth, called in common Turnip Cabbage.

PEEL them as Turnips, braze them tender; and cut them into pieces of what bigness you think proper: Serve with a white Sauce, or a good Cullis Sauce as the common Cabbages. Being of a flat taste of themselves, either of the Sauces must be pretty relishing.

Choux Rouge.

Red Cabbages.

THEY are mostly stewed to eat with Ham, Bacon, or smoaked Sausages; though sometimes without any Meat: They are very strong eating, and should be first scalded, then stewed with Butter, Pepper, Salt, and Cloves; and Vinegar added to it just before serving: They are reckoned wholesome in Veal Broth for consumptions; but are most proper for pickling, as Girkins, &c. &c.

Choux farcis.

Cabbage stuffed.

THE Savoy kind is the best: Cut off the outside Leaves to the Heart, and scald them in boiling Water,

Water about half an hour; squeeze the Water out, take up the Leaves one by one, and wrap some good ready-made Farce therein, three or four Leaves double, and tie them round; braze them in a light Braze properly seasoned, with Pepper, Salt, Cloves, and a little Nutmeg, (except there is some in the Farce): When thoroughly done, drain them with a linen Cloth, and serve a good relishing rich Sauce thereon: You may also cut each half in two, and garnish any kind of brazed Meat with them.

Choux à la Flamande.

Cabbages, Flemish Fashion.

CUT a good large Cabbage into quarters; scald it in boiling Water some time, and drain it very well, by squeezing; cut the Stem quite out of each quarter, and chop it pretty fine; put it into a Stew-pan, with one or two slices of Ham, some Butter, and a little fresh Hog's Lard melted; simmer it till it is quite mashed, stirring it often; add some good Consommee, with Pepper and Salt, if necessary: The Sauce must be very thick, like a very strong Liaison: Toast a bit of Bread as for a buttered Toast, put it in the Table-dish, pour the Ragout upon it, and garnish round with fried or stewed Sausages.

Choux à la Saint Cloud.

Either the Name of the Place, or the Inventor.

MINCE half a pound of Fillet of Veal, and as much of Ham; season this with Pepper and Salt, chopped Parsley, Shallots, and a little melted Lard; take a scalded whole Cabbage as before, stuff this Farce between every two or three Leaves, with all the Seasoning, and tie it up round, like the Cabbage, before boiling; braze it with slices of Lard, some good Broth, and a glass of white Wine: When done, wipe the Fat off, and serve a Spanish Sauce upon it. See page 40.

Cboux à la Marechal.

Cabbage in the Field General's Fashion.

CUT about a pound of Pickled Pork into middling pieces, and a large hard Savoy into Quarters; scald both together about a quarter of an hour, then squeeze the Cabbage, cut out the stem, and tie it up in quarters; braze it in good Broth, with a faggot of sweet Herbs, a sprig of Fennel, two or three Cloves, as many whole Shallots, a spoonful of Oil, whole Pepper, and a little Salt: When done, sift it; skim part of the liquid, add a few spoonfuls of Cullis to it, and reduce it to a good consistence; put the Cabbage well wiped upon the Table-dish, the Pork upon it, and the Sauce over all.—Cabbages brazed after this manner are used either for a Dish alone, with a good Jelly Broth Sauce, or to garnish any kind of Meat, either Butchery, Poultry, or Game.

Cboux à la Lyounnoise.

From Lyons, a City in France.

THE Cabbage is prepared as the last, either whole, or cut into quarters; it is then stuffed with bits of Sausages, and stewed Chestnuts, brazed, and served with a good Cullis Sauce, or Chestnut Cullis.—This being a country abounding with good Chestnuts, they are often used with many other things.

Des Oignons, Ail, Persil, Ciboules, Echallottes, & Rocamboles.

Of Onions, Garlick, Parsley, Chibol, Shallots, and Rocambole.

THEIR utility in Cookery is well known. Onions are in full use. Garlick is much discouraged, either by its too predominant flavour, or the imprudence and carelessness of the workman, as has already been

been observed. Shallots are well known, and much used. Chibol, or Chive, may be called a diminutive of Shallots, whether green or dried, the flavour being much less. And Rocambole is much the same as Chibol: It is mostly used green, either in Sallad, or made Dishes, the green tops being cut as Parsley or Garden-creffes, which spring out again; and its affinity to the two last-mentioned has been my only reason for not taking notice of it in every Receipt where it is directed as part of the composition: I am uncertain whether this may be the reason why it is not more cultivated in England. Parsley, for its great and general use, is known to the meanest capacity; it ought to be used fresh gathered, as it is apt to foment in keeping: The Root is as useful in Broth, as the Green is in the Sauces.

Oignons à l'Italienne.

Onions, Italian Fashion.

TAKE some good large Onions when properly picked, scoop out the inside as much as possible, fill them with a good raw Farce, and braze them with a few slices of Lard and Ham, a little Broth, Pepper and Salt; when done, drain them very well: Seive Italian Sauce upon them.—Onions are also used as Sallad, being either brazed, or baked in the Oven; the small ones are mostly brazed, the large baked, and then dressed like any other Sallad, with red Beet-roots: The common English Onions are rather too strong for this use, therefore the Spanish or Dutch are better.

Oignons aux Oeufs de Carpes.

Onions stewed with Carp-roes.

MAKE a Rissollet with Butter and Flour; when of a fine brown, add some Onion Gravy, and put large scalded Onions therein, with some Mushrooms, a faggot of Parsley, Chibol, Thyme, Laurel, Basil, and

and a few Cloves; when they are almost done, put in the Carp-roe, and braze a little while longer; then take out the Faggot; reduce the Sauce considerably, and when ready to serve, add some chopped Capers, and one or two Anchovies; garnish the Dish with fried Bread.

Des Navets, Ravioles, Raves, Poireaux, Carotes, & Panais.

Of Turnips, Turnip-radishes, common Radishes, Leeks, Carrots, and Parsneps.

LARGE Turnips, Carrots, Parsneps, and Leeks, are boiled in Broth, to give it a proper flavour; and are also used to garnish many sorts of Dishes. *Ravioles* are small round Radishes; they are commonly eaten raw, as Sallad, as well as the common long Radishes.

Navets en Cardons.

Turnips as Cardoons.

TAKE some long Turnips, (commonly called French Turnips) and cut each into quarters length-ways, in the shape of Cardoons: You may give them the true resemblance, by cutting ribs as in Cardoons: Braze them in the same manner, and serve with the same kind of relishing Sauce.—This sort of Turnips is also very good to stew in their own Juice, with a bit of Butter, Pepper and Salt.—The Turnips are either cut into fillets, or boiled whole, and served with any Sauce, either white or brown.

Ravioles & Raves de plusieurs Façons.

Turnip-radishes, and common Radishes, different ways.

THE first may be used hot, as a Last-course Dish; peel them as Turnips, or only scrape them as Carrots; boil them in plain Water to three parts, then drain, and finish the boiling in good Consommee; keep

keep them on a slow Fire a good while, that they may take the taste thoroughly, and season with Pepper and Salt : When ready to serve, add a bit of Butter rolled in Flour, and make a Liaison pretty thick ; or instead of Butter, add some good Cullis.

Another Method. When three parts boiled in Water, finish them in Sugar-syrup, and dip them in Wine Batter to fry. The second sort is dressed after the same manner.

Des Carotes, Panais, Racines de Percil, de plusieurs Façons.

Of Carrots, Parsneps, and Parsley-roots, of different Fashions.

FOR Ragout of Roots, see Ragout Articles. They are also used as a Dish : When boiled tender in the Broth-pot, cut them into what shape you please ; have a good Sauce ready, either white or brown ; put the Roots to soak in it some time, and simmer a moment before you are ready to serve. — Parsley-roots must be very well scalded first, and thoroughly boiled, on account of their strong flavour.

Des Poireaux & Celeris.

Of Leeks and Celery.

SEE Ragout of Celery in Ragout Articles. They are also used as Sallad, when fine, white, and tender, or to put in Broth ; it ought to be used in moderation, on account of its strong perfume : It is also used as a Last-course Dish ; when boiled in the common Broth-pot to about three parts, take it out to drain, and marinate it with a little Vinegar, Pepper, Salt, and Cloves ; then drain it again upon a Lincloth, and dip in white Batter to fry : It ought to be tied in a bunch, when put into the Pot for this use. — Leeks are also good to put into Broth ; and when
three

three parts done, stuff the Hearts with a good ready-prepared Farce, and fry as the Celery.

Epinars à la Creme.

Spinach with Cream.

SCALD the Spinach in boiling Water a few minutes; drain and give it a few chops with a Knife; put it into a Stew-pan, with a good bit of Butter, Salt, and a little Nutmeg; simmer a good while on a slow Fire, and add Cream only sufficient to keep a good strong Liaison; garnish with fried Bread.

Epinars en Tabatieres.

Spinach in Snuff-Boxes.

CUT bits of stale Bread, pretty thick, and give them the Form of Snuff-boxes of any Shape; scoop the inside without breaking through, leave a border of a proper thickness, and fry them of a good brown colour, in Butter, Oil, or Hog's Lard; drain them as all Fritures, and fill them with a well-seasoned Spinach Ragout: Serve with or without a cover; the trimmings will serve to make Bread Crumbs.

Epinars à l'Angloise.

Spinach the English fashion.

WHEN properly washed and drained, put it into a Stew-pan on a slow Fire, until it is quite done; drain its own Water out, and add a good bit of Butter rolled in Flour, Salt, and a little rasped Nutmeg; toss it up, to make a Liaison of the Flour and Butter, and garnish with fried Bread.

Epinars à la bonne Femme.

Spinach the good Housewife's fashion.

WHEN well picked and washed, put it into a Stew-pan, with a good bit of Butter, a faggot of Parsley, a few Shallots, one Clove, Salt, and coarse Pepper;

Pepper; simmer on a slow Fire, stirring now and then, and let the Sauce be much reduced: When ready, add a bit of Sugar, a bit of Butter rolled in Flour, and finish as the last.

Epinars à la Provençale.

Spinach the Provence fashion.

IT is done the same way, only using Garlick instead of Shallots, and Oil instead of Butter.—I have already observed, in Part, that all Dishes under this Denomination, are very abundant in Oil and Garlick; the People of the country being very fond of both.

Epinars au Bouillon. The Spinach is stewed in good Cullis, when scalded and drained.

Epinars à la St. Cloud. The Spinach is scalded and drained as usual, then stewed with a little Butter, a slice of Ham, a faggot of Parsley, Chibol, and one Shallot; simmer a while, then take out the Faggot and Ham; add a little Cullis, Cream, and proper Seasoning, and reduce the Sauce to a good strong Liaison.

Du Pourpier.

Of Purslain.

IT is tied in bunches, and boiled in the Broth Pot, to garnish Herb Soups: It is also stewed like Spinach, or preserved as Pickles; you may also cut it to what length you please, and dip it in Omelet Batter to fry, sugaring it over like Baignet Fritures: Or it may be marinated in Brandy, dipped in Wine Batter, and fried in the same manner.

Des Cardes de plusieurs Façons.

Cardoons in different Manners.

CUT them to what length you think proper, and pick the stringy part very clean from the Heart: You may do them whole, but it is most common and proper

proper to cut them into quarters, or halves at least; boil them in Water, with a little Butter rolled in Flour, and a slice of peeled Lemon to keep them white; put them into a good white or brown Sauce to soak, being first drained from the boiling; use a bit of Butter, or Cullis Sauce, and proper Seasoning, and add a Lemon Squeeze when ready. If you would finish them with Parmesan Cheese, as is often done, boil them in the same manner; put a little Cullis into the Table-dish, as many bits of fried Bread as Cardoons, the latter being properly laid upon the Bread, a little Sauce over, and stewed with rasped Parmesan Cheese; give them a good colour in the Oven: The Sauce must be much reduced; and if you do not add too much of it, the Bread and Cheese will soak it.

De l'Oseille, Laitues, & Chicorées.

Of Sorrel, Lettuces of different sorts, and Endive.

THEY are stewed like a Ragout, as set forth in Ragout Articles. Lettuces and Endive are used mostly as Sallad; or being boiled in the Broth-pot, and tied, are used to garnish Soups: The Stock of Roman or Coss Lettuces may be dressed after the Manner of Cardoons, being well scalded in boiling Water, and brazed.

Laitues de plusieurs Façons.

Different ways of dressing Lettuces.

SCALD them whole in boiling Water for a few minutes; drain the Water out, cut out a little of the Hearts, and instead thereof put in a well-seasoned Farce; wrap them up in the Leaves, and tie them with Pack-thread; braze them in a light-seasoned Braze, and when done, and well drained, place them upon the Table-dish, and pour a good Veal Cullis or Chicken Fricassee Sauce upon them. You may also let them cool, when boiled tender, dip them in Egg Batter, and sprinkle them over with Bread Crumbs to fry.

Choux-fleurs

Cboux-fleurs.

Cauliflowers.

PUT the Cauliflowers into fresh Water as they are picked, and boil them in Water or Broth, with a bit of Butter and Salt; (Spring Water is best to keep them white;) take them off the Fire before they are quite done, and leave them in the Water a while, to finish; then drain them very well, and place them properly on the Table-dish: Serve a Meager Sauce upon them, made of Butter, Cream, Pepper, Salt, and a little Nutmeg, if agreeable. If you simmer them a while in the Sauce, they will have more Taste, but will not look so well; follow the same method with Brown or Cullis Sauce.

Cboux-fleurs à la Reine.

Cauliflower, with Queen's Sauce.

MAKE this Sauce with a bit of Ham, and bits of Fillet of Veal, cut into small dice, a little Butter, chopped Parsley, Shallots, and one clove of Garlick; soak this a while on the Fire, then add a few spoonfuls of good Jelly Broth, and half a pint of Cream; reduce it to a good Liaison, sift it in a Sieve, and pour part of it into the Table-dish; place the Cauliflower therein, boiled as the preceding, and the remainder of the Sauce over it; garnish with Bread Crumbs, with a few drops or bits of Butter thereon, and colour it in the Oven. They are done with Cullis and Parmesan Cheese, after the same manner, and are then called *au Parmesan*.

Cboux-fleurs en Baignets, Cauliflowers as Fritures, are boiled in the same manner, dipped in good Wine Batter, and fried of a fine Gold colour.

Cboux-fleurs au Jus.

Cauliflowers with Gravy.

BOIL a Cauliflower as the former, and lay it close in a Stew-pan much of its own bigness, with the Stalks upwards;

upwards; pour some good Gravy upon it, and let it infuse some time on an Ashes-fire; then close it properly on the Table-dish, the Bloom upwards; and do not put the Gravy to it, but serve it with a good Cullis Sauce, thickened with Butter and Flour, Pepper and Salt, according as Cullis requires.

En Ragout; boil a Cauliflower in good Broth, and a good bit of Butter and Salt; when done, drain it, lay it properly on the Dish, and serve a small well-tasted Ragout of Sweet-breads, fat Livers, Mushrooms, or any other upon it.

Concombres à la Poulette.

Cucumbers Fricassee, or with White Sauce.

CUT them into large dice, scald them in boiling Water a few minutes, drain, and put them into a Stew-pan, with Butter, chopped Parsley, Shallots, Pepper and Salt; add a little Broth, and simmer some time; reduce the Liquid, and add a Liaison of two or three Yolks of Eggs, beat up with a little Verjuice or Vinegar, rasped Nutmeg, and bits of Butter rolled in Flour put in at different times: The Sauce ought to be pretty sharp.

Concombres farcis.

Stuffed Cucumbers.

PEEL, and take out the middle with an Apple-gorer, or any thing else; scald them as the last, and fill them with a well-seasoned Farce, made of ready-dressed Meat, and proper Seasoning; (for Meagre with Fish Farce); tie them up with Pack-thread, and braze in a light Braze: They are served alone, or to garnish made Dishes, with a good-coloured Sauce upon them.

Concombres au Basilic; with green Basil chopped with the Farce; braze them in the same manner, and when cold, dip them in Egg Batter to fry; or finish them in the Table-dish, with Bread Crumbs and Parmesan Cheese, as the Cauliflowers are done.

Concombres

Concombres a la Reine.—See Cauliflowers ditto; and pursue the same method with Cucumbers.

Melons, comment les confire.

How to preserve Melons for Cookery.

BOIL the quantity of two parts of Water to one of Vinegar, with Salt, and Cloves proportionable; (the smallest Melons are the best;) wipe them all over with a Cloth, and put them into a Pot; pour the Brine boiling upon them, keep them on an Ashes-fire till the next day, and do the same over again several times, till they are of a fine green; then let them cool, stop the Pot very close, and keep it in a cool place, to use for Ragout or Sallad: Soak them some time in warm Water before using.

Melons en Baignets.

Melon Friture.

MELONS are served raw, when ripe; the French use Melons as little Dishes, in the first Course; also Radishes, Oysters, &c. which are removed with the Soup by made Dishes. If you would make a Last-course Dish, called *Entrement*, (the first being called *Hors d'Oeuvre*,) cut a Melon into large dice, marinate it with a little Brandy and Sugar about half an hour, drain it well, dip it in good thick Batter, and fry as all other Fritures: Serve it with rasped Sugar over, as usual.

Des Chervis, Salsifix, & Taupinambours.

Of Skirret, Salsifix or white Beet Root, and Potatoes.

SKIRRETS are scraped as Carrots, and boiled in Water, with a little Butter and Salt; they require only about a quarter of an hour's boiling; drain them to fry, being first dipped in pretty thick Wine Batter. —The Salsifix is much harder, and requires a longer time; boil it in the same manner, and serve with relishing Sauce like Cardoons.—Potatoes are boiled in Wa-

ter, then peeled, cut into slices, and just warmed in Liaison Sauce, or pounded, and baked to a *Gratin* upon the Table-dish, being seasoned with Pepper and Salt, Butter and Cream.

Des Fines Herbes.

Of Sweet Herbs.

WHAT go under the Denomination of sweet Herbs in Cookery, are Parsley, Chibol, Garlick, Rocambole, Shallots, Winter-savory, Fennel, Thyme, Laurel, or Bay-leaf, and sweet Basil. Under the name of *Ravigotte*, or relishing Herbs, are Taragon, Chervil, Burnet, Garden-creffes, Civet, and green Mustard; there are other sweet Herbs, which are not called *Ravigotte*, although they are often used together, as Mint, Borage, Water-creffs, Rosemary, Marigold, Marjoram, &c.

Du Houblon.

Of Hops.

THE spring is the only season to eat them; they are first to be boiled in Water, then served in the same manner as Asparagus.

Des Artichauts.

Of Artichokes, dried, or preserved.

FOLLOW the same method as is done for dried or preserved Kidney-beans, see Page 499, only observe, that they must be boiled sufficiently to take out the Hearts, or Hay.—Those that you preserve in Brine must be trimmed of the Leaves, as is commonly done when served fresh; and in those to dry, the Leaves must be stripped off; scald them in hot Water when you propose to use them, as is directed for Beans.

Artichauts a la Sauce blanche.

Artichokes with white Sauce.

TRIM the points of the Leaves with a pair of scissors, or a sharp Knife, and boil them in Water, Salt, and a bit of Butter; drain and take the Choaks out,

out, and serve a white Sauce in them, made of Butter, a little Flour, Pepper, Salt, and a few drops of Verjuice, Vinegar, or Lemon-juice.

Artichauts en Feuillage.

Artichokes with the Leaves.

SCALD them first in boiling Water a few minutes; then boil them in Broth, with a faggot of sweet Herbs, a few slices of Lard under them, and two or three Cloves; drain, and take the Choaks out as the first; pour a Cullis therein, mixed with Butter, Pepper, Salt, and a Lemon Squeeze.

Artichauts frits.

Fried Artichokes.

TAKE young Artichokes, and cut them into quarters, or less pieces, according to the bigness; trim the Bottoms, both inside and outside, leaving only three or four of the tenderest Leaves; put them into fresh Water some time, after they are picked; drain them, and marinate about half an hour in Batter, made of Yolks of Eggs, Flour, and Salt; fry crisp in a very hot Friture, and serve fried Parsley for garnishing.— Another method is to braze them, after being trimmed according to this method, and dipped in good thick Wine Batter to fry.

Artichauts a la Glace, ou en Crysteaux.

Transparent Artichokes.

BRAZE the Bottoms of Artichokes very tender, in a well-seasoned Braze; lay them on the Table-dish, pour a good clear Jelly over, sufficient to cover them, and let it cool; this first is called *a la Glace, ou au Miroir*: Otherwise let it cool first, and cut it into little rocky pieces, to put upon and round the Artichoke-bottoms; this last is called *en Crysteaux*, from its transparent Clearness.

Artichauts a la Barigoult.

Barigoult Artichokes, (from the inventor's name.)

TRIM the Artichokes properly, boil them in plain Water till you can take the Choaks out, and drain them very well; have a Sauce prepared, with two Yolks of Eggs beat up with a spoonful of Oil, chopped Parsley, Shallots, Basil, Mushrooms, Chibol, Pepper and Salt; put the Artichokes into a Stew-pan, with a few thin slices of Lard under them, and a little Broth; and pour this Sauce to them, and braze on a slow Fire, both under and upon the Pan Cover: When done, pour a little Sauce into the Dish, made of Cullis, Butter, and a Lemon Squeeze, and pour also some of it upon the Artichokes.

A la Crème, white Liaison Sauce: Make a Sauce with bits of Fillet of Veal and Ham, Parsley, Shallots, two Cloves, a little Butter, and a few whole Mushrooms; soak it some time, then add a little Broth, simmer it about an hour, and sift in a Sieve; make a Liaison of two or three Yolks of Eggs and Cream, and add a Lemon Squeeze when ready, with Pepper and Salt; pour this upon the Artichoke-bottoms, being trimmed and brazed very tender.

Artichauts au Prévôt.

Artichokes, the Provost's manner.

PREPARE some sliced Onions in Butter, as for *Sauce Robert*; when done, add two pounded Anchovies, Pepper, and a Liaison of Yolks of Eggs and Cream; put this into brazed Artichoke-bottoms, cover them over with Bread Crumbs and rasped Parmesan Cheese, in equal quantities, and put them into the Oven, upon the Table-dish, to take colour: Serve dry.

Artichauts a l'Italienne.

Artichokes, Italian Fashion.

CUT each into four, and trim them as for frying; braze with slices of Lard, Veal, and Ham, a spoonful of Oil, one or two cloves of Garlick, whole Pep-

per and Salt; finish on a slow Fire, and when done, sift the Sauce; mix part of it with some Cullis, and a glass of white Wine; boil it a moment, skim it well, and serve it in the Dish with the Artichokes, the Leaves being upwards.

A la Marinere; the Seaman's Fashion.—These are dressed much as the last, only that they are boiled in plain Water, cut and trimmed, and then tossed up with the same Seasoning, chopped, but not sifted.

Aux fines Herbes; with sweet Herbs.—This has been repeated often: it is prepared as usual; the Artichokes are first boiled, and then trimmed, the Sauce poured in, and put in the Oven to soak, and crisp the tops of the Leaves.

Au Vin de Champagne; brazed with the Leaves on; prepared as the last, and Wine Sauce poured on them.

Artichauts aux Trufes.

Artichokes with Truffle Farce.

PREPARE a Farce with chopped Truffles, sweet Herbs, a little Butter, and proper Seasoning; put it into ready-boiled Artichoke-bottoms, and simmer them some time, in two or three spoonfuls of Cullis, a glass of white Wine, and a faggot of sweet Herbs; when done, take out the Faggot, and add a good Lemon Squeeze.—They are also stewed with Truffles sliced, the same Seasoning, and one or two spoonfuls of Oil; The Sauce must be skimmed before serving, and well intermixed together.

A la Poêle, tossed up in the Pan.—The Bottoms of Artichokes are boiled to three parts, cut into quarters, and tossed up with Butter, a few spoonfuls of Cullis, a glass of white Wine, chopped Parsley, Shallots, Fennel, Mushrooms, Pepper and Salt; simmer a good while, to reduce the Sauce; and

add a Lemon Squeeze, or Vinegar, sufficient to sharpen the Sauce, when ready to serve.

Artichauts a la Brie.

Stuffed Artichokes.

TRIM the Artichokes handsomely underneath, and cut the Leaves pretty short; boil them in Water until the Choaks quit them, then take them out, drain, and fill them with a ready-prepared Farce, or whatever you think proper; make it even with the Leaves, and glaze them with Yolks of Eggs, and Bread Crumbs sprinkled over; put them on a Baking-dish, upon slices of Lard, or a little Butter, with Pepper, Salt, a glass of white Wine, and a faggot of sweet Herbs in the middle; bake them about half an hour in the Oven; drain out the Fat, and serve what Sauce you please under them.

Artichauts a la Saint Cloud.

This name is explained before.

PREPARE and boil them as the last, or in a Braze to three parts, then drain them, and let them cool; have as many small Pigeons, stewed and well seasoned, as you have Artichokes, which are each stuffed with a Pigeon; dip them in good frying Paste, or thick Batter, made of Eggs and Flour, a spoonful of Oil, and a little Salt, and fry in a very hot and plentiful Pan of Friture.

Another method called a la Saint Cloud.—The Artichokes being prepared, and filled with the same sorts of Ragout, or any other; put a little Farce all over the Ragout and Leaves, sprinkle with Bread Crumbs, and drop a little Butter upon them; put them into a Baking-dish, with thin slices of Lard and Fillet of Veal, and bake in a middling Oven of a good colour: When ready to serve, drain off the Fat, and lay them on the Table-dish, make a little hole in the middle, to

pou

pour some Spanish Sauce in, and serve the rest in the Dish; stick a Cock's-comb, or any thing cut in the same shape, into the hole at the top.

Artichauts au Pere Bernard.

Father or Gaffar Barnard, &c.

CUT the Artichokes in two, trim them inside and out properly, and braze them till three parts done; take them out to drain, flour, and fry them: Serve with fried Parsley.

A la Gendarmes.—They are half boiled, then broiled with sweet Herbs therein, mixed with Oil or Butter; pour a Verjuice Sauce into them when properly done.

A la St. Menekoult.—The Bottoms only are boiled, filled with a good Farce, and finished as all Directions under this denomination.

Artichauts a la Pompadour.—This is exactly as directed before for *a la Glace* or *au Miroir*.—The Bottoms of Artichokes are brazed very tender, in a good rich Braze, and a fine clear Jelly poured upon them in the Table-dish; they are then iced *a la Glace*.

A la Hollandoise; Dutch Fashion.—The Bottoms of Artichokes are brazed as the last, and simmered in a Stew-pan, with a good bit of Butter rolled in Flour, some good Broth, Pepper, Salt, and a Faggot. When ready to serve, take out the Faggot, reduce the Sauce to a good consistence, and add some scalded chopped Parsley, and a Lemon Squeeze.

Artichauts en Accolade.

Glued or soldered together.

BRAZE eight or ten whole Artichoke Bottoms, being properly trimmed; put a little ready-prepared *Salpicon* Farce between two of them, and so on, for as many as you please; rub the borders with Yolks of

Eggs, to folder them; dip them in Eggs beat up as for Omelets, sprinkle them with Bread Crumbs, and fry of a fine gold colour.

En Baignets.—The Bottoms being ready boiled or brazed, cut each into quarters, and dip them in good thick Wine Batter, to serve as Fritures, with fried Parsley.

En Salade.—Bottoms of Artichokes, brazed whole, and cold; garnish them with fillets of Anchovies soaked, Capers, and small Sallad round; season them as a Sallad, with Salt, Pepper, Oil and Vinegar.

Au Parmesan.—Brazed first, and finished as is usual under this denomination, with some good Cullis in the Dish; sprinkled with Bread Crumbs and Parmesan Cheefe, and coloured in the Oven.

A la Bechamel.—Bottoms brazed and warmed in Bechamel Sauce.

Artichauts a la Mayence.

Artichokes with Westphalia Ham Sauce or Slices.

CUT as many thin slices of Ham as you propose of Artichoke Bottoms, which are brazed as usual; soak the Ham over a slow Fire, until it is done; place the slices separately on the Table-dish, and the bottoms of Choaks upon them; put a little Cullis into the Pan, to gather the flavour and Sauce of the Ham, and add a spoonful of Jelly Broth, a bit of Butter rolled in Flour, a little Pepper and Vinegar; simmer the Sauce to thicken it, and serve upon the Bottoms of the Artichokes.

Au Bacha.—Make a Sauce with Butter, chopped Parsley, Shallots, Chibol, Mushrooms, and a little Broth, and simmer some time till the Seasoning is done; beat up three Yolks of Eggs, with some chopped Chervil, Verjuice, Pepper, Salt, and grated Nutmeg, and reduce it to a thick consistence: Serve upon brazed Bottoms of Artichokes.

Des

Des Trufes.

Of Truffles.

THE French Author says, that they are brought to Paris from the hot Provinces, particularly from *Perigord*, *Gascogne*, *Limosin*, *Agenois*, and other parts of the South of France. It is well known to all travellers, and many others, that the flavour of foreign Truffles is far superior to those found in England; which may be attributed to the coldness of the climate. I believe Hampshire produces the most; tho' they are found in Windsor-park, and several other counties of England. They are imported from abroad, and sold at a very high price in most Italian shops; but their flavour is much wasted, and very little superior to those found in England. They grow in the ground without any outward appearance. The Author says, that, as Pigs are very fond of them, and have often been the occasion of discovering where they grow, the hint might be useful in England, were a little more attention paid to it.

Trufes au Court-bouillon.

Truffles plain boiled.

SOAK the Truffles a while in warm Water, and clean them carefully with a brush; boil them in half Wine and Water, Pepper, Salt, a faggot of sweet Herbs, bits of Roots, and slices of Onions: Serve them hot in a Napkin. The middling sorts are boiled enough in about a quarter of an hour.

Trufes au Vin de Champagne. Clean them as the former, and boil in this Wine, with a little Sallad: Serve them in a Napkin in the same manner.

A la Maréchal. When cleaned as usual, wrap them up in coarse Paper, and season them with Salt and coarse

coarse Pepper; put them into a Skillet or Iron Pot, without Liquor, and bury the Pot in warm Ashes about an hour or more: Serve them hot in a Napkin. —They are also baked in Ashes without a Pot, being only wrapped in several Papers, and the outer one made wet; bake them about an hour, and if the Paper should burn, clean them with a brush.

Trufes en Puits.

Truffles gored and stuffed.

CLEAN them as first directed; gore, or scoop out the inside without splitting; chop what you take out, with fat Livers, Beef Marrow, Pepper, Salt, Parsley, and Shallots; mix it with Yolks of Eggs beat up, stuff the Truffles with this Farce, and cover the holes with the first bits cut off; braze them with slices of Veal, Ham, Lard, a glass of white Wine, and a faggot of sweet Herbs: When done, add two spoonfuls of good Cullis; take out the Truffles, and simmer the Sauce some time, with the addition of the Cullis; skim it very well, sift it, and reduce it to a good consistence; add a Lemon Squeeze when ready to serve.

Trufes à la Poële.

See Artichokes, ditto.

TRUFFLES either boiled or baked will do for this purpose, though they have been before served at Table. Peel them whole, or cut them into thick slices; make a good Cullis Sauce, with chopped sweet Herbs, and proper Seasoning; and put the Truffles therein to simmer some time. —Brazed Truffles are also directed to be dressed the same way.

Trufes en Timbale. Seasoned with Pepper and Salt, wrapped in Paste, and baked as *petit Patés aux fines Herbes.*

Trufes

Trufes aux Croutons. The Truffles are cut into slices, and stewed in Oil Cullis, and all sorts of sweet Herbs, seasoning with a glass of white Wine; finish as all Ragouts, and garnish them round with bits of fried Bread, which give the name, being called *Croutons*.

Trufes en Crustade, viz, in Crust. Make a second-best Past, called *Demi-feuilletage*; (see Paste Articles) prepare it as for a Pie, and put in Truffles, with a little Salt; cover them up with the same Paste, and bake about three quarters of an hour in a middling heated Oven: Serve them in the Pie,

Asperges en Batons.

Asparagus plain boiled.

THEY are to be scraped, and boiled in Water and Salt pretty crisp; drain them, and serve with a white Sauce, a Cullis mixed with Butter, or with Oil, a little Vinegar, Pepper and Salt.

En petit Pois. As green Pease, either plain, or Fricassee, and in all the different ways of green Pease.

Asperges confites: Preserved for kitchen use. Boil as much Vinegar as Water, according to the quantity of Asparagus intended, with slices of Lemon, Salt and Cloves; trim the Grasse as for ready use, scald them a moment in Salt and Water, put them into a Pot, and pour the Brine upon them: The next day boil the Brine again, and when it is almost cold, pour it upon the Grasse; let it cool, and pour some Oil thereon, as directed for Kidney-beans; keep the Pot in a dry place, and cover it with a Bladder or Leather. Soak them a while in hot Water before using.

Des

Des Morilles, Mousserons, & Champignons.

Of Morells, Mushrooms, and Champignons.

MORELS are much of the same nature as Mushrooms; they grow in shady places, and are only to be had in the spring: They require a deal of attention to clean them properly, being very sandy.—By the Description the Author gives of *Mousserons* and *Champignons*, it seems, that one nation or the other is mistaken in the appellation; as I apprehend, that *Mushrooms* is literally translated from *Mousserons*. He says, that *Mousserons* are found in shady mossy places, that they are smaller than the *Champignons*, reddish on the outside, and white underneath: He calls them also a species of *Champignons*,, of an excellent flavour and taste. I have already taken notice of their uses.—The best *Champignons* are those that grow on hot beds; they ought to be very white and firm, and used very fresh; they are of very great utility in Cookery, and to add to their merit, may be obtained almost all the year.

Morilles à la Provençale.

Morells Provence Fashion.

WASH them in several warm Waters, and pour them from one Pan to another, to beat the sand out; when well drained, put them into a Stew-pan, with a good quantity of Butter, a spoonful of Oil, coarse Pepper, Salt, chopped Parsley, and Shallots; simmer on a slow Fire till they are done, and serve them upon a piece of Bread cut as a toast, and fried in Butter.

Morilles au Prince.

Morells, the Prince's Fashion.

TAKE large Morells, and when properly cleaned, stuff them with a Farce made of roasted Poultry and Seasoning as usual; braze them with a few slices
of

of Veal, Ham, Lard, and a faggot of sweet Herbs : When done tender, take them out, wipe the Fat off, and keep them warm ; add a little Consommée to the Sauce, boil together a moment, skim it, sift it in a Sieve, and add a Lemon Squeeze : Serve upon the Morells.

Morilles à la Crème : With Liaison Sauce, as all under the same denomination. They are first brazed in Butter and Seasoning ; and when done, the Liaison of Eggs and Cream is added to them.

Morilles au Lard.

Morells, with Bacon.

CUT about a quarter of a pound of middling Bacon, and soak it in a Stew-pan till it is done: have large Morells well washed, cut each of them in two, and give them a few turns in the same Pan, after taking the Bacon out, and putting a little Butter to the Fat ; then take them out, and marinate them some time in Oil, melted Butter, chopped Parsley, Shallots, coarse Pepper and Salt ; roll them in Bread Crumbs, and skewer them on small Skewers to broil slowly, basting with the remainder of the Marinade, and the Fat of the Bacon and Butter in which they were tossed ; put the slices of Bacon singly on the Table-dish, and the Morells upon them : Serve in this manner without Sauce.

Mousserons ou Champignons de plusieurs Façons.

Champignons or Mushrooms different Ways, being both dressed alike.

WHEN they are properly cleaned and washed, put them into a Stew-pan, with a spoonful of Oil, a good bit of Butter, two or three spoonfuls of Cullis, half a glass of white Wine, chopped Parsley, Shallots, Pepper and Salt ; garnish the Dish with fried Bread.

A la

A la Crème. They are first done in Butter, then Cream is added sufficiently, with a faggot of sweet Herbs, and a little Salt; reduce the Sauce pretty thick: When ready to serve, make a Liaison with Yolks of Eggs, and more Cream if necessary; take out the Faggot, and serve upon Bread fried in Butter, or such pieces as are directed for *Epinars en Tabatieres*.

Champignons en Canellons.

Mushrooms fried in Paste.

CHOP some Mushrooms in dice, and put them into a Stew-pan, with chopped Parsley, Shallots, Chibol, and a good quantity of Butter; let it brown a little, then add some Broth, Pepper and Salt; simmer till the Mushrooms are done, and the Sauce much reduced; beat up three Yolks of Eggs with Cream to make a pretty strong Liaison, and add a Lemon Squeeze; let it cool, and prepare some good Puff-paste, rolled pretty thin, and cut into pieces, rather longer than wide, to roll the Ragout in, in the form of a short thick Sausage; wet the borders with Water, to make the Paste stick together, and fry of a good brown colour: Serve without Sauce or garnishing.

Champignons a la Saint Menehoult.

Broiled Mushrooms.

CLEAN some large whole Mushrooms; chop one or two with Parsley, Shallots, and Chibol, and give this Farce a fry in Butter, with Pepper and Salt; (or Oil instead of Butter) put the Farce upon the inside of the Mushrooms, strew Bread Crumbs over it with a few drops of Butter or Oil; broil them, or bake them in the Oven.

En Salade. Cut some Mushrooms into dice, and simmer them some time in Oil, and one or two slices of peeled Lemon; then drain them, and let them cool;

cool; put the Mushrooms in the middle of a Salladish; garnish them with chopped Parsley, Shallots, Pepper and Salt, and prepare them like a Sallade, with Oil and Vinegar.

Champignons au Pere Douillet.

See *Cochon de Lait* ditto, Page 149.

CLEAN the Mushrooms whole, only cutting off half of the Stalk; braze them slowly, with a little Oil, two glasses of white Wine, a faggot of Parsley, Shallots, two Cloves, and half a clove of Garlick; simmer them till the Sauce is sufficiently reduced, take out the Faggot, and serve them garnished round with fried Bread.

A l'Etuvee: Stewed. Put the Mushrooms whole into a Stew-pan, with a faggot of sweet Herbs, one clove of Garlick, two of Spices, a Laurel-leaf, a little Basil, and two or three spoonfuls of Oil; simmer some time, then add a glass of white Wine, one or two spoonfuls of Jelly Broth, chopped Parsley, Shallots, Pepper and Salt; skim the Sauce very well, let it reduce on the Fire, take out the Faggot, and garnish the Dish with fried Bread.

A very favory Powder is made of Mushrooms, Truffles, and Morels, being first dried in the Sun, or in the Oven, and then pounded in equal quantities: It must be sifted, and kept well stopped in a dry place: It serves to season, and mix with other Spices.—For a *Dôbe*, and any large brazed piece, season the Larding Bacon with it: It is also used to advantage in Forced-meat, large Pies, or any other thing.

De

De L'OFFICE.
OF CONFECTIONARY.

THE names or appellations by which the different degrees of refining Sugar are distinguished, seem (as far as I am able to judge) to have no other meaning than their being adopted by custom in the French language. As I am unable to translate them literally to their true sense and proper meaning, and being very willing to explain them to the utmost of my power, (as it is a very necessary part of knowledge, to such as are employed in the preparation of Sweet-meats) I shall still retain the French appellations, with an explanation of their meaning, and distinguish each by *first, second, &c. &c. degrees* of refining. The different terms used in the French language will soon become familiar, as well as many others in Cookery already enumerated. I am unacquainted with the terms used by English Confectioners, as they are in every nation very secret in regard to the preparations of Sugar. The reason is very natural. To avoid any reflection of ungenerosity, I have not applied to any body in the course of the whole translation; but shall continue in my first and firm resolution, to finish it according to the Original, with such explanations as my small capacity enables me to give.

Des différentes Cuissons de Sucre.

Of the different Degrees of preparing Sugar.

CUISSONS mean the preparations of Eatables in all the different manners by Fire, either boiling, roasting, &c. &c. In this case I shall use the word *refining* after the first, which is clarifying. We have different ways of refining Sugar after it is clarified, each appropriated to different purposes, according to what use it is

is intended; they follow according to their degrees of refining, and are distinguished by the following names: The first is called, *petit Lissé*; second, *grand Lissé*; third and fourth, *Le petit & grand Perlé*; fifth and sixth, *La petit & grande Queue de Cochon*; seventh *Le soufflé*; eighth and ninth, *La petite & grande Plume*; tenth and eleventh, *Le petit & gros Boulet*; twelfth, *Le Cassé*; thirteenth, *Le Caramel*.—It is to be observed, that these are prepared with fine Sugar.

De la Façon de clarifier le Sucre.

The Method of clarifying Sugar.

PROPORTION for three pounds of Sugar; put a pint of Water and half the White of an Egg in a Skillét, beat it up with a Whisk to froth the White of the Egg, put it upon the Fire with the Sugar, make it boil, and as it rises put a little Water to it, and so continue till the scum begins to turn blackish; then take it off the Fire and let it settle; as the scum rises of itself, take it off with a Skimmer, and put the Kettle on the Fire again; continue to boil it, as it rises throw in a little Water as before, and skim it continually, till it ceases to rise: When it is done, to clear it properly, sift it in a wet Napkin. Regulate the quantity of Water and Egg by this rule, for more or less.

Premiere Cuiſſon de Sucre, qui est le Petit Lissé.

First Degree of refining Sugar, called *Small Lisse*, viz. sleeked.

PUT the clarified Sugar upon the Fire to boil gently; you will know when it is to this first degree, by dipping one finger in it, joining it to the thumb, and then opening them; for if it draws to a small thread, and in breaking returns to each finger in the nature of a drop, it is done.

Le grand Liffé: Second Degree. It is boiled a little more, and the thread extends further before it breaks, and is proved after the same manner.

Le petit Perlé: Third Degree. It is still boiled a little more, until it does not break by extending the fingers half as much as is possible to do. One pound of Sugar is sufficient to make a Trial of all the different Degrees.

Guiffons au grand Perlé, à la petite, & la grande Queue de Cochon, au soufflé, & à la petite Plume.

Third, fourth, fifth, sixth, seventh, and eighth Degrees of refining. *Perlé*, from Pearl, large and small; small and large Pigs Tails; puffed or blown; and *Plume*, or Feather.

THE *Grand Perlé* is boiled a little longer than the small, and is known to be to the Degree wanted, by not breaking by all the extension that can be made with the fingers; and also when it forms into small pearls in the boiling, round and raised, by which I presume it takes its name. In boiling this last a little longer, it comes to the fifth Degree, or *Petit Queue de Cochon*: It is known by taking up some of the Sugar with a Skimmer, and dropping it into the boiling Sugar again: If it forms a slanting streak on the surface, this is called the little Pig's Tail.—The sixth Degree is *La grande Queue de Cochon*; which being still more boiled, and tried in the same manner as the last, forms a larger Pig's Tail. After a little more boiling comes the seventh Degree, *Au soufflé*, Blown; which is known by dipping a Skimmer into it, giving it a shake, and blowing through it directly; if it blows to small sparks of Sugar, or in small bladders, it is to the proposed qualification. The eighth comes with a little more boiling, *La petite Plume*, small Feathers; which is known by the same trial; the difference only is,

is, that the sparks or bladders are to be larger, and of a stronger substance.

Le grande Plume.

A large Feather. Ninth Degree.

IT is known by the former method, being still more boiled, and the proof stronger; but the surest is by dipping a Skimmer into it, and giving it a strong turn-over shake of the hand; if it turns to large sparks, which clog together in the rising, it is done to this Degree.

Le petit Boulet.

A small Ball or Bullet. Tenth Degree.

IT is done by a little more boiling, and proved by dipping two fingers in cold Water, and directly into the Sugar, and into cold Water again; what sticks to your fingers, ought to roll up like a bit of Paste, hard enough to form into small bullets, and to remain pretty supple when cold.

Eleventh Degree, *Le gros Boulet*, large Bullet. This is proved by the last method, which, by a little more boiling makes the Bullet harder when cold, as it ought to be.

Twelfth Degree, *Le Cassé*, Broken. By continuing to boil the Sugar, it is known by the same method as in the two last; the only difference is, that the Bullet which is made of this, ought to crumble between the fingers, being first dipped in cold Water.

Le Caramel.

Burnt Sugar. Thirteenth Degree.

THIS refining is little different from the last; to make it pretty clear, squeeze some Lemon into it while it is boiling. There is also a deep-coloured Caramel, of which the uses shall be mentioned; it is made with only a little Water with the Sugar, boiling

it without stirring to raise any scum, until it is to the colour required; take it off the Fire for present use.— To all the different degrees of preparation, if missed at first, add a little Water to refresh the Sugar, and boil it over again, until it comes to the qualification required.

De Pâtes de toutes Sortes de Fruits.

Paste of all Sorts of Fruits.

Pâte de Cerices.

Cherry Paste.

STONE two pounds of fine ripe Cherries, boil them some time, and sift them through a Sieve with expression; put all the sifted substance into a Skillet, place it upon the Fire some time to bring it to a drier consistence, and mix a pound of Sugar with it, prepared to the ninth Degree, or *grande Plume*, stirring it continually with a wooden *Spatula*, viz. a flat Spoon.— The Paste ought to be of a fine red colour, pretty substantial, and applied directly to what use you propose. This is mostly done in moulds of different sizes and shapes, made like hoops, without tops or bottoms; put them upon a Baking-plate to dry a *P'Etuvée*, viz. an artificial Stove, or Hot-house, in which place all Sugar-paste and Sweet-meats ought to be kept. Where there are no artificial Stoves (which are rather scarce in England), those Pastes may be dried in a very mild Oven, or in any moderate heat, and always kept in a very dry place.

Pâte de Groseilles.

Paste of Gooseberries and Currants.

GOOSBERRY Paste is made much after the same manner: Upon two pounds of Fruit put about a glass of Water; boil them a little while, and sift them

as the Cherries ; put it upon the Fire again, to reduce the Juice to a soft Paste consistence, stirring continually : When it is come to a pretty thick substance, add a pound of Sugar, prepared as the last, and finish it in the same manner.—It is also done as follows, viz. when the Goosberries are sifted, to about three half-pints of Juice, put a pound of Sugar-powder, and boil together until it throws large Sugar-sparks, in blowing through a Skimmer dipt in the Boiling ; then take it off the Fire to mould it, and garnish as the first.

Pâte de Framboises. Paste of Raspberries—This Paste is done in the same manner as the last direction for Gooseberries, with raw Sugar in powder.

Pâtes d'Amandes vertes, & d'Abricots verts.

Paste of green Almonds, and green Apricots.

THEY are both made after the same manner; begin by taking the Down off, which is done by making a Lye with five or six handfuls of green Wood-ashes sifted and boiled till the Water is quite sleek and smooth to the fingers; put the Almonds or Apricots in it, and let them soak till the Down comes off easily; stir the Ashes pretty often to hinder them from settling at bottom; take the Pot off the Fire, to clean the Fruit one after another, and throw them in fresh Water as you clean them; then boil them in fresh Water, tender enough to sift as usual, and boil the Juice till it comes to a good consistence, stirring continually, for fear it should burn; weigh the quantity, and add as much Sugar *au Cassé*; (twelfth Degree) mix it very well together off the Fire, use it in moulds directly, and dry it as usual.

Pâte de Violettes.

Violet Paste.

UPON a pound of Sugar prepared to the ninth Degree, *grande Plume*, mix a quarter of a pound of Violets,

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Violets, pounded very fine, and mixed by little and little; finish as usual.

Pâte d'Abricots murs.

Paste of ripe Apricots.

PEEL and stone two pounds of ripe Apricots; soak them pretty dry on the Fire, and mash them very fine; add a pound of Sugar prepared *à la grande Plume*, (ninth Degree) stir them well together on the Fire, till the Paste quits the Spoon; finish it directly in the moulds, and dry it rather hotter than the former Paste. — It is done also, by adding an equal weight of raw Powder-sugar, when the Fruit is soaked some time pretty dry, and stirring continually, till it is come to a good consistence on the Fire; finish as the last.

Pâte de Peches.

Peach Paste.

PEEL and stone the Peaches, and cut them into dice; refine half as much Sugar in weight as Peaches, to the ninth Degree; then boil both together to bring them to a Paste, and put it in moulds directly to dry in the Stove.

Pâte de Prunes: Of Plumbs. Boil them with a little Water to a Marmalade, and sift them in a Sieve; put the Juice upon the Fire again to dry it to a Paste, taking care to stir it continually; add as much Sugar, boiled *au Cassé*, (twelfth Degree) as the Paste weighed, mix them well together on a slow Fire, and finish as usual.

Pâte de Raisin Muscat.

Paste of Muscadine Grapes.

GRAIN the Grapes, and boil them a moment with a little Water, the Kettle being covered; then sift as usual, and put the Juice upon the Fire again, to bring it to a strong Marmalade; weigh as much
raw

raw Sugar as the weight of the Fruit, which refine to the ninth Degree, *la grande Plume*; mix them well together upon a very slow Fire, give the PASTE what form or mould you please, and dry it directly.

Pâte de Verjuis.

Paste of Verjuice Grapes.

THIS is done much after the same manner as the last, only that it is well bruised in the Pan before it is put to boil, sifted, and reduced as usual; mix with it as much weight of Sugar, prepared as the last, and finished in the same manner.—This is often done, by mixing about half the quantity of Apples with the Grapes, being peeled, cut into pieces, and reduced to a Marmalade; sift as usual, and dry to a Paste consistence; then add as much weight of Sugar, *à la grande Plume*, as the Paste, and finish as the Muscadine.

Pâte de Coings.

Quince Paste.

BOIL ripe Quinces in Water till they are quite tender; drain and sift them as usual, and reduce the Marmalade on the Fire to a Paste consistence, stirring continually; according to the quantity of Quince Marmalade, refine a pound of Sugar, *à la petit Plume*, (eighth Degree) to three quarters of Quinces; mix them together upon a very slow Fire without boiling; put the Paste to what form you please directly, and dry as usual.

Pâte de Corings rouge.

Red Paste.

TO make the Paste of a fine red, bake the Quinces in the Oven a long while; then peel and sift them in a Hair Sieve with strong expression; dry the Marmalade over a slow Fire a little while to about half the consistence of a Paste; then to redden it the more, keep it a good while on a slow Ashes-fire, stirring

some time, and add a little steeped Cochineal; reduce on a slow Fire to a thick Paste, that is, till it loosens from the Pan; put as much Sugar as Marmalade or Paste, *a la petit Plume*, (eighth Degree) soak it a little while upon the Fire, let it cool just enough to work well with the hands, and finish directly as usual.

Pâte de Marons.

Chestnut Paste.

BOIL the Chestnuts to a Marmalade in Water, and sift them as all others, or pound and sift them in a Stamine with a little Water: To the proportion of three quarters of Chestnut Marmalade, add a quarter of a pound of any other Fruit Marmalade, and an equal weight of Sugar, *à la grande Plume*, (ninth Degree) and work it well together to finish as usual.

Pâte de Citrons.

Lemon or Citron Paste.

CUT off the hard knobs at both ends, gore them as is done with Apples, through and through, and boil them in Water till they are tender; take them out, put them into cold Water a moment, and then drain, by pressing in a Linen Cloth to get the Water out; pound and sift them, and upon a quarter of a pound of Marmalade, put half a pound of Sugar, *à la grande Plume*; (ninth Degree) simmer them a while together to mix, stirring continually, and finish as all others.

Pâte de Pommes.

Apple Paste.

PEEL what quantity of Golden Pippins you think proper, cut them into halves or quarters, and boil them to a Marmalade, with a little Water; sift and reduce it upon a slow Fire to a Paste consistence, and add as much Sugar, *à la grande Plume*, (ninth Degree) as Marmalade; work them very well, and finish in moulds as all others.

Observation

The PROFESSED COOK.

Observation sur les Pâtes des Fruits.

Observation on Fruit Pastes.

OF all the different kinds heretofore mentioned, out of Fruit-season, use Marmalade of any sorts, mixed with Sugar refined to the ninth Degree, *grande Plume*, viz. large Feather; simmer it a little while together upon the Fire, and put it into moulds in the same manner, to dry in a very moderate heat, turning it over now and then, to dry equally on both sides.—Paste of any other kind of Fruits may be made after this manner; observing the quantity of Sugar, according to the sharpness of the Fruit: They serve to garnish Frames in Deserts, or for Plates intermixed,

De Pâtes de Pastillages.

Of Pastil Pastes.

Pâte de Pastillage de Chocolat.

Pastil-paste of Chocolate.

MELT half an ounce of Gum-dragon in a little Water till it is quite dissolved and thick; sift it through a Linen Cloth, pound it in a Mortar with a quarter-part of Whites of Eggs, a Chocolate-cake bruised, and half a pound of fine Sugar-powder, mixing by degrees, and adding either more or less Sugar, according as the Paste is malleable; it must be pretty firm; form it into what flowers or designs you please, as Shells, Lozenges, any kind of Corns or Beans, &c.

Pastillage de Régliſſe.

Liquorice Paste.

SCRAPE and bruise a quarter of a pound of Liquorice-root, and boil it in a little Water till it is much reduced; let it settle, and pour the clear off, in which dissolve half an ounce of Gum-dragon; when thoroughly melted, sift it in a Linen Bag with expression, and

The PROFESSED COOK.

and mix Sugar with it till it is brought to the consistence of a Paste; finish in the same manner as the last, in small Cakes, Flowers, or Lozenges, &c.

Pastillage de Violettes.

Violet Pastils.

BOIL a glass of Water, and pour it upon half a quarter of a pound of picked Violets; let them infuse about three quarters of an hour, then sift the liquor as the last, dissolve half an ounce of Gum-dragon in it, and finish with Powder-sugar as usual.—When out of season, instead of fresh Violets use preserved ones, either in Conserve or in Powder, mixing them with Gum-dragon melted in Water and Sugar as the first.—This Paste may be had all the year, by drying Violets in the season, and reducing them to Powder, which ought to be kept close stopped in a very dry place.

Pastillage de Fleurs d'Orange.

Orange-flower Pastils.

CHOP and pulverise a good pinch of Orange-flowers, (if you have no green ones use preserved) and pound them with Gum-dragon, dissolved in a glass of Water and a glass of Orange-flower Water; add as much Sugar as is necessary to bring it to a supple Paste consistence, and finish as usual.

De Citrons; of Lemons, Rasp the Rind of a Lemon slightly, and infuse it in a glass of Water, with half an ounce of Gum-dragon; sift it in a Cloth with expression when the Gum is dissolved, and finish it by mixing Sugar in a Mortar till it is brought to a proper Paste substance; dry in the stove as usual,

Pastillage de Caffé.

Coffee Paste.

TO half an ounce of Gum-dragon dissolved in a glass of Water, put an ounce of Coffee-powder; sift it

it in a fine Lawn Sieve, mix it in a Mortar, with as much Sugar-Powder as is necessary to give it a proper consistence, and finish as all others.

Pastillage de Canelle.

Of Cinnamon.

TO half an ounce of Gum-dragon dissolved as before, and sifted in a Cloth, put a small Tea-spoonful of sifted Flour of Cinnamon, and Sugar-powder; finish as usual.

De Giroffles: Of Cloves. Upon half an ounce of Gum-dragon dissolved as before, and sifted, put six Cloves pounded very fine, and finish in the same manner.

Pastillage d'Epine-vinette.

Barberry Pastil.

DISSOLVE half an ounce of Gum-dragon (or a little more) in a glass of Water, as it must be pretty thick, strain it in a Cloth or Bag as usual, and put it into a Mortar, with a spoonful of Barberry Marmalade; mix it very well, and add as much Sugar-powder as is necessary to bring it to a malleable Paste: you may also add a little dissolved Cochineal to give it a deeper red, and finish as all others.

Des Sables d'Office et des Couleurs.

Of the Sands and Colours used in Confectionary.

AS the Sands are made with the Colours used in Confectionary, I shall here give their explanation. They may be used upon several other occasions, as necessity requires, or fancy leads,

De la Couleur rouge.

Of red Colour, and how to make it.

BOIL an ounce of Cochineal in half a pint of Water for about five minutes; then add half an ounce of Cream

Cream of Tartar, and half an ounce of pounded Alum; boil on a slow Fire about as long again: It is easily known to be done, by dipping a Pen or a wooden Skewer into it, and writing therewith on white Paper, for if it writes freely like Ink, and keeps its colour, it is done; take it off the Fire, add half a quarter of a pound of Sugar, and let it settle; pour the clear off, to keep in a Bottle well stopped.

De la Couleur bleue.

Of blue Colour.

THIS colour is only made for present use; put a little warm Water into a Plate, and rub an Indigo Stone in it, until the colour is come to what tint you please, either pale, or deep Blue.

De la Couleur jaune.

Of the yellow Colour.

IT is done after the same manner, by pouring a little Water into a Plate, and rubbing it with a bit of Gamboge. It is also done better with yellow Lily: Take the Heart of the Flower, infuse it in milk-warm Water, and preserve it in a Bottle well stopped. Or with the Flowers dried and pulverised as Violets, and kept for this use.

De la Couleur verte.

Of green Colour.

TRIM the Leaves of Spinach, boil them a moment in Water, and then drain them very well to pound; sift the Juice in a Sieve for use.

Of these Cardinal colours, you may make any alteration in imitation of Painters, by mixing to what shade you please: But taste and fancy are the only guides.

Maniere

Maniere de faire les Sables.

How to make the Sands.

CLARIFY some Sugar, as directed in Sugar Articles, and put what quantity you please upon the Fire, with a sufficiency of Colouring to produce the tint you want; boil it till it comes to the ninth Degree of refining, (viz. *La grande Plume*) then take it off the Fire, work it constantly till it returns to Sugar again, and form it into Sand by sifting in a Sieve. Mix the different colours in this manner. — This Sand serves to prepare any sorts of flowers or designs upon Desert Glass-frames. You may also make Sands with old Sugar-preserve, by pounding and sifting it in a Sieve.

Des Candi.

Of candied Sugar.

CANDIES are different Sugar-works, which serve to garnish Desert-frames: They are of many different kinds, made with any sorts of Fruits, though all are made much alike.

Candi de Fleurs d'Orange.

Candied Orange-flowers.

BOIL some Sugar to the seventh Degree, (viz. *soufflé*) put some Orange-flowers to it, and take it off the Fire for about a quarter of an hour, or till the Flowers discharge their Juice, as it refreshes the Sugar; put it upon the Fire again to bring it to the same Degree; let it cool to half, put it into moulds, and dry it in a Stove of a moderate heat, kept as equal as possible. It is known to be candied, by thrusting a small skewer into the corner of each mould to the bottom, and the top must be sparkling like a diamond; put the moulds upon one side, to drain a good while before you take out the Candy, turn it over upon white Paper, and keep it always in a dry place.

Candi

Candi de Cannelle.

Candied Cinnamon.

SOAK some Cinnamon-bark in Water about four and twenty hours; cut it into pieces of what length you please, and boil it a moment in Sugar, prepared *au grand Lissé* (second degree;) drain it, and dry it in the Stove, upon rails, till it comes to a proper substance to put in Candy moulds; garnish with Sugar, *au soufflé*, (seventh degree) and when it is half cold, put it to dry, as the Orange-flower Candy.

Candi de Jonquilles.

Candied Jonquils.

FILL the moulds with Sugar *à la grand Plume*, (ninth degree;) when it is half cold, press Jonquil Flowers in it, with a little Skewer, and dry it in the Stove as the preceding.

Sucre candi en Pierre.

Rock candied Sugar.

SOME is made with Sugar only; but to give it the taste of Orange-flowers, boil three pounds of Sugar, or the same proportion, to the twelfth Degree, (*au Cassé*); put a pound of Orange-flowers to it, cover it, and give it two or three boilings together; take it off the Fire, and smother it with a double napkin till the Sugar is half cold, and take out the Orange-flowers with a Skimmer; give the Sugar a boiling, and sift it in a Linen Cloth, wetted. It is much refreshed by the Juice of the Orange, and must be boiled again, to the ninth degree (*grande Plume*); pour it into an earthen Jar, and keep it a long while in the Stove to dry. The Pot must be broken, to come at it, and the Sugar broken in pieces, like bits of Stone, or Rocks, when wanted for use.

Candi

Candi de Violettes.

Candied Violets.

THEY are done as the Jonquils.—*Candi de Boutons de Fleurs d'Orange*: Pick the Knobs of Orange-flow-ers before they open; make a Preserve in Sugar, and dry it in the Stove; fill the candied Moulds with Sugar *à la grande Plume*, thrust the Preserve into it, when it is half cold, and dry as usual. Candies may be made with all sorts of dried preserved Fruits, after the same manner; and when they lose their colours, or crumble by being kept in a damp place, dry them in the Oven, and being pounded, they may serve for Sands.

Des Clarequets.

Of clear transparent Paste.

Clarequets de Pommes.

Clear Apple Paste.

PEEL some Golden Pippins, and take care to leave no spots; slice the Pulp thin, and wash it in several ers, to clear it of all kinds of foulness which might made with the fingers in peeling; boil it in a little Water slowly, (the Pot or Pan being covered) until the Liquid becomes clammy to the fingers; sift it in a wetted Napkin, measure it, and refine as much clarified Sugar, to the twelfth degree, (*au Cassé*) as you have of the Decoction, which pour to the Sugar, by little and little, as it refreshes the Sugar; boil a moment, take it off the Fire, skim it, and then give it two or three more boilings: It is known to be properly prepared to put into Cups (called *Clarequets*) or Glasses, by taking some with a Silver Spoon, and if it falls out in turning over, and extends a little like pretty firm Jelly, it is done.

Clarequets

Clarequets de Verjus.

Clear Paste of Verjuice-Grapes.

MIX a spoonful of Apple Marmalade, with a glass of Water, and a glass of Verjuice Grape Juice which is almost ripe; boil a pound of Sugar, *au Cassé*, (twelfth degree); add the Mixture slowly, stirring without boiling, and put it into the moulds, to cool to a Jelly or Jam.

Clarequets de Coings.

Clear Paste of Quinces.

PEEL them from all blemishes, slice them thinly and boil them to a Marmalade, with a little Water; sift in a wetted Napkin to get out the Juice, and keep it warm; to half a pint of this Decoction put half a pint of clarified Sugar, refined *au Cassé*, (twelfth degree); boil together a moment, skim it very well, and put it in the *Clarequet* Moulds; prove the qualification by the same method as the Apple transparent Paste.— If you would have either this or any other of a certain redness, add Cochineal in proportion.

Clarequets de Poires.

Clear Pear Paste.

PEEL and cut them as the last; make a decoction in the same manner, adding bits of Lemon-peel, and a quantity of Water, according to judgment, which ought to be only sufficient to hinder it from burning; reduce to a Marmalade, and finish as the last, either natural, or improved in redness with Cochineal.

Clarequets de Prunes.

Clear Paste of Plumbs.

BOIL the Plumbs in a little Water to a Marmalade, and sift it in a Napkin, to extract the Juice; boil the same quantity of clarified Sugar, *au Cassé*, (twelfth degree); mix them gently together on a very slow Heat,

Heat, and finish as the preceding. — The sharpness of the Fruits employed ought to be considered with judgment, in this and every other process, that the proportion of Sugar may be regulated accordingly.

Clarequets de Fleurs d'Orange.

Clear Paste of Orange-flowers.

MAKE a Decoction of Golden Pippins, as set forth heretofore; sift it upon half a pint of the Apple Decoction, add a good spoonful of Orange-flower Marmalade, which mix together in boiling a moment; sift it in a wetted linen cloth, mix it with as much clarified Sugar, boiled *au Cassé*, as of Juices, and finish as the Apple Paste.

De Groseilles; of Goosberries.—Bruise the Goosberries raw, boil them a moment, and sift them first in a Sieve, and then in a coarse Stamine; to half a pint of this Juice mix one pound of Sugar, *au Cassé*; and finish it as that of Pears.

Clarequets de Violettes.

Clear Paste of Violets.

PICK the Violets very free from stained leaves, put them into a deep Pot or Tureen, and pour a little boiling Water over them; put a Plate or proper Cover upon them to keep them down, and let them stand in a warm place till the next day; then strain them in a linen cloth with expression; mix some thick Apple Marmalade with this Decoction, and keep it on a slow Heat, stirring now and then with a silver Spoon; refine as much clarified Sugar, *au Cassé*, as the quantity of the first Preparation; mix them gently together, stirring continually with a Spatula, and skim them in the first boiling; finish this as that of Apples, in proper Moulds, and dry it in a moderately heated Stove.

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Clarequets

Clarequets de Muscat.

Clear Paste of Muscadine Grapes.

BOIL about a pound of Muscadine Grapes, with a glass of Water; boil also two common baking Apples, peeled, to a Marmalade; sift them together first in a Sieve, then in a linen cloth; refine a pound of Sugar, *au Cassé*, (twelfth degree) and pour the Liquid gently therein, stirring continually over a slow Fire; it is come to its perfection when it quits the Spoon, being turned over like Jelly, and must then be dried in the Stove as all others: All the said transparent Pastes are cut out for use to what size and shape is most agreeable; and so on of other kinds of Fruits.

Des Conservees.

Of dried Conservees.

FOR all sorts of Conservees, prepare the Sugar after the ninth degree, according to the quantity wanted: They are all made much after the same manner; the only difference being in the quantity of Fruits proposed. Few, which are not prepared with the Sugar clarified to this Degree, shall be observed. Conservees are made with all sorts of Sweet-meat Marmalade, sifted in a Sieve; and soaked pretty dry over a slow Fire; use about half a pound of the Sugar thus prepared, to a quarter of a pound of Sweet-meat Marmalade; take the Sugar off the Fire to work them well together; warm the mass a moment, and pour it into Paper-cases made for that purpose: when it is cool, cut it in Cakes of what bigness you please.

Conserve de Fleurs d'Orange.

Conserve of Orange-flower Water.

HALF a pound of clarified Sugar being prepared to the ninth degree, take it off the Fire, and pour a small spoonful of Orange-flower Water therein; mix well

well together, and pour it in the Paper as the last.—
Proportion the Ingredients to any larger or smaller quantities.

Conserve de Safran.

Saffron Conserve.

THE Sugar being prepared as before, have ready a little Saffron-powder, soaked in Water; pour a small quantity to the Sugar, just sufficient to tinge it of a pale Saffron colour.

Conserve verte: Green.—It is done by mixing some green colour, (as set forth in Confectionary) with the Sugar, being prepared as the last, *à la grande Plume*, (viz. large Feather, or ninth degree.)

De Canellé: Of Cinnamon.—Done in the same manner as the Saffron, the Cinnamon-powder being soaked in warm clarified Sugar.

Conserve de Pistaches: Of Pistachio Nuts.—Upon half a pound of Sugar as usual, put an ounce of dried, pounded, and sifted Pistachio Nuts.

Conserve d'Avelines: Of Filberts.—Upon half a pound of Sugar put an Ounce of Filberts, cut into as small fillets as possible, the Kernels being first scalded, as is done in blanching Almonds, to get the skin off; finish as all others.

Conserve d'Amandes au Jus de Citron.

Almond Conserve, with Lemon-Juice.

FOR half a pound of Sugar, prepared as usual, pound two ounces of sweet Almonds very fine, squeezing half a Lemon therein by degrees; mix it with the Sugar, as soon as it begins to whiten.

Conserve de Cedre: Of Cedar.—Prepare half a pound of Sugar as usual; put about an ounce of rasped Cedar to it, and mix it; when the Sugar is half cold,

add a little Lemon Squeeze; mix it well with a Spatula, and pour it in the paper as all others.

Conserve d'Oranges douces, Bigarades, & Citrons.

Conserve of China and Seville Oranges, and Lemons.

THEY are all made after the same manner. Rasp the Rind of half an Orange or Lemon very fine; boil it with half a pound of raw Sugar without skimming, till it is boiled to the eighth Degree, (*petite Plume*) take it off the Fire, and when half cold, stir it a little round the Pan with a Spoon; pour it into moulds when it begins to thicken.

Conserve blanche de Citron.

White Lemon Conserve.

THIS is a different preparation, and is made as follows: Boil a pound of the finest Sugar to the eighth Degree; take it off the Fire, and squeeze the Juice of a Lemon therein at different times, stirring continually; it will make the Sugar as white as Milk, if properly done; take care not to drop any of the Lemon Seeds in it; work it well together, and pour it into the moulds when it is mixed of an equal substance, which you will prove by pouring out some with a Spoon, as any other Jelly.

Conserve de Muscats.

Conserve of Muscadine Grapes.

GRAIN a pound of ripe Muscadine Grapes, boil them a moment, and sift through a Sieve; reduce the Juice on the Fire to a quarter-part of what was sifted, put it to a pound of Sugar prepared *au Cassé*, (twelfth Degree) and let it cool a little; then work it well together until it begins to grow white, and finish it in the moulds.

Conserve

Conserve de Grenades.

Conserve of Pomegranates.

TAKE a good large ripe Pomegranate of a fine colour, seed it, and squeeze it in a Linen Cloth to extract the Juice, which boil, and reduce to half; put it to a pound of Sugar refined to the ninth Degree, and when it is half cold, work it well together, and dress it in the moulds as usual.

Conserve de Guimauves.

Conserve of Marsh-mallows.

THE Roots must be fresh gathered; scrape about half a pound of them, cut them into pieces, and boil them in Water until they crumble between the fingers; sift the Marmalade in a Sieve as usual, soak it pretty dry upon the Fire, and mix with it half a pound of Sugar prepared *au Cassé*; (twelfth Degree) work it well together till it begins to whiten, and shows small shiny sparks.

Conserve de Verjus: Of Verjuice Grapes. It is prepared after the same manner as the Muscadine Grapes; only that a little more Sugar is added to the same proportion of Juices.—Any other Grapes will do as well as Verjuice.

Conserve d'Abricots.

Conserve of Apricots.

PEEL ripe Apricots, slice them, and boil to a Marmalade, with a drop of Water; reduce it pretty thick on the Fire, mix a quarter of a pound of the Marmalade to a pound of Sugar *à la grande Plume*, and work it well together when it begins to cool.

Conserve de Pêches & de Pavies; Peaches and Nectarines. They are done after the same manner as the Apricots.

Conserve de Cérises.

Conserve of Cherries.

STONE them, and boil them a moment; sift them, and reduce the Juice on a slow Fire till it comes to a pretty thick Marmalade; add the proportion of a quarter of a pound to a pound of Sugar prepared as the former.

De Framboises: Of Raspberries. Bruise a pound of Raspberries, with a quarter of a pound of Red Currants; sift them in a Sieve with expression, reduce on the Fire to about one third part, and add the proportion of a pound of Sugar, prepared *à la grande Plume*; (ninth Degree) mix them well together when cool, and finish as all others

Conserve de Groseilles.

Of Red Currants.

GRAIN them free of any branches, boil them a moment, and sift them in a Sieve; let the Juice settle a little, and pour the clear off, which will serve to make Ices or Jelly; sift the remainder again with expression, and reduce it on the Fire to one third part; add a pound of Sugar (*au Cassé*) to every quarter of a pound of this preparation, work them well together till almost cold, and it begins to form into small sparks; put it in paper moulds as usual, and dry it in the Stove.

Of Chocolate. Work an ounce of Chocolate into Powder to half a pound of Sugar, (*grande Plume*) and half an ounce of Coffee, to half a pound of Sugar of the preparation to both; take the Sugar off the Fire, when it is refined to this Degree, and when half cold, work the Powder with it, and finish in Paper Cases as all other Conserves.

Des Compôtes de Pommes et de Poires.

Compotes, or stewed Apples and Pears.

IF you would have it of a fine white, peel some Golden Pippins, cut them in two, and take out the Cores; put them into cold Water as you prepare them; then boil them with a little Water, a quarter of a pound of raw Sugar, and a few slices of Lemon; boil on a slow Fire, and when they are done very tender, take them out gently, to put into the *Compotier*; sift the Syrup through a Sieve, reduce it to the second Degree, (*grand Liffé*) and serve upon the Apples.—Observe, that this is meant for a small quantity; for more, proportion the Sugar according to taste for sweetness, and the Lemon the same; cut a little off the Rind of the Lemon to mix with the Compote.

Compôte Bourgeoise.

Common Family Way.

BEING rubbed very clean, cut the Apples without paring, take out the Hearts, prick each piece in several places with the point of a Knife, and boil with a little Water and Sugar: It is sufficiently done when the Apples are tender.—This will do for present use, but will not keep any time, unless the Syrup is reduced to a stronger consistence.

Compôte de Gelée blanche.

Compote of white Jelly.

CUT six or eight Golden Pippins into slices, boil them in a little Water to a Marmalade, sift it in a Sieve, and mix with it a pound of clarified Sugar; put in six or eight Golden Pippins whole, being peeled and gored properly, and boil all together till the Apples are done tender; take them out gently to put into the *Compotier*, or what kind of Dish you please;

please; sift the Syrup again through a Sieve, reduce it on the Fire till it quits the Spoon like a strong Jelly, then let it cool on a plate, and slide it upon the Apples, which may be done by warming the Plate a moment.

Compôte à la Cloche.

Bell or Cap Fashion, Black Caps.

CUT the Apples in two without peeling; cut out the Hearts, or take them out at one end, without parting the Apples; put them on a Baking-plate, with Sugar-powder under and over, and a little Water; bake in the Oven, or with a Brazing-pan Cover upon a slow Stove.—They are also done after this manner, with bits of Cinnamon and Lemon-rind stuck in the Apples, red or white Wine in the Dish instead of Water, and more Sugar to correct the sharpness of the Wine,

Compôte de Pommes farcies.

Stuffed Apples.

ARE done as the white Compote, if you chuse to stuff them with the same Marmalade; otherwise boil Apples pretty much gored, with a little Water, Sugar clarified, and bits of Lemon-peel: When done tender, stuff the Apples with Apricot Marmalade, or any other sort; sift and reduce the Syrup to a Jelly, let it cool on a Plate, and just warm it when you want to garnish the Apples with it.

Compôtes grillées.

Broiled or fried Compote.

SUCH Compotes as have been served, or begin to lose their colour and goodness, may be made serviceable still, by putting the Fruits into a Frying-pan, with a little of the Syrup; colour them on both sides, take them out, and add a little raw Sugar to the Syrup, which reduce to a Caramel; masquerade the Fruits, either by pouring it over, or by rolling them therein: Serve on a Plate or Compotier,

Compôte de Pommes en Gelée rouge.

Apple Compote in Red Jelly.

IT is done as the white, by only adding a sufficiency of Cochineal with the Marmalade to give it a proper redness, according to fancy. You may quarter it in the Plate, with white Compote, while it is cooling; pour it when it is almost cold, by which means it will not mix; or do it separately,

Compôte d'autres Pommes.

Compote of other sorts of Apples.

THE different sorts of Apples fit for Compotes, are done after the same manner as the Golden Pippins; only that they are not to be peeled, not having the same substance; they mostly all turn to a Marmalade in the boiling,

Compôte de Poires d'Eté, d'Automne, & d'Hiver.

Compotes of Summer, Autumn, and Winter Pears.

THEY are all made much after the same manner: The small ones are done whole, being gored; the large ones are cut into halves or quarters: Boil them in Water till they yield to the finger, by pressing gently; put them into cold Water, and peel them properly; scrape the Tails, and put them into fresh Water again; drain and simmer them in clarified Sugar, skimming it well; then simmer on a smarter Fire till they are thoroughly done. If the Syrup is not strong enough, take out the Pears, and reduce it on the Fire: If you would have it white, add some Lemon Juice to the Sugar while clarifying; put the Pears in a Tureen, or any proper Vessel, pour the Syrup upon them, and cover them over with Paper till you use them.

Compôte

Compôte de Poires à cuire.

Compote of baking Pears.

SUCH Pears as are not fit to be eaten raw, are prepared as the Cap-apples, commonly called Black Caps; first fry them with a little Sugar in a Frying-pan, till the Rind can be rubbed off by washing in Water; cut them in two, and boil them in Water and Sugar, with a little Cinnamon; or bake them in the Oven as directed for Apples: If for a Compote, put a few bits of Lemon-rind in the Syrup, and reduce it to what consistence you think proper.

Compôte rouge.

Red Pear Compote.

IT is done with the same sorts of Pears. Cut them into quarters, take out the Cores, and bake them a long while in a little Water, Sugar, a bit of Cinnamon, a few Cloves, and a glass or more of red Wine; stop the Pot very well with a Paste to keep the steam in, and simmer till the Syrup is quite reduced.—If you would chuse to have them whole, remember not to peel them.

Compôtes de Coigns.

Compote of Quinces.

BOIL them in Water till they feel tender under the pressure of the finger; put them into fresh Water, take out the Hearts, and cut them into halves or quarters; finish them in clarified Sugar as all other Compotes.

Compôte de Coigns en Gelée vermeille.

Compote of Quinces, in a lively colour'd Jelly.

PEEL them raw, cut them into quarters, and stew them in Sugar, with a little Water; simmer slowly, and skim often; then stop the Pan very close, which will give them a pretty redness; when done very tender,

der, reduce the Syrup to the consistence of a Jelly; cool it on a plate, as set forth in Apple Articles, and use it in the same manner upon the Quinces, in an open Compotier.—A Compote is also made of baked Quinces: Wrap them in several Papers, wet the last, and bury them in warm Ashes till they are tender; then peel and cut them into quarters, trim them as usual, and finish them very tender in clarified Sugar, skimming well in the boiling: Serve hot or cold.

Compôtes d'Abricots vertes.

Compote of green Apricots.

RUB them with Salt, to take off the Down, or in a Lye, as directed for Apricot Paste, page 533, then cut them in two, and boil till they are tender under the finger; take them off the Fire, and leave them in the Water some time, covered, to bring them back to their proper green; drain and boil them a little while in clarified Sugar, (half a pound to a pound of Fruit) let them soak three or four hours in the Syrup to take the Sugar, and then put them on the Fire again, to reduce to a proper consistence.

Compôte d'Amandes vertes.

Compote of green Almonds.

THIS is done after the same manner, while they are tender, and much in the same state as Walnuts for pickling: If you make it for keeping, the Syrup must be stronger, and give them a few boilings before using.—This Compote is also made in Winter with such as are preserved, by boiling them a moment in their Syrup and a little Water: The dried preserved must be boiled a small time, with a little Water and raw Sugar.

Compôte d'Abricots mûrs.

Compote of ripe Apricots.

PEEL them, cut into halves, break the Stones, and peel the Kernels; put them into the Pan, with a little

little Water and Sugar, regulating the quantities according to the ripeness of the Fruit; boil them like any other Compote; take them off the Fire, and skim them with bits of paper; put a bit of Kernel upon each half: If to keep any time, reduce the Syrup pretty strong.—They are also dressed *à la Cloche*, as Black Cap, when pretty large, and almost ripe, taking out the Stones, and baking in the same manner, either whole or in halves.

Compôte de Pêches.

Compote of Peaches.

CUT them into halves, and if pretty ripe, peel them by tearing off the Rind; if not, boil them a moment in Water, till you can peel them in this manner; and finish stewing in clarified Sugar: They are also served in a *Compotier* when ripe, being peeled and cut in halves; strew some Powder Sugar over, or a light Syrup. Do the same with those preserved in Brandy, or *à la Cloche*, as the last.

Compôte grillée de Pêches.

Compote of roasted or broiled Peaches,

THIS is made differently. Such as are not quite ripe may be roasted before the Fire like Apples, and served with powdered Sugar over them, or a light Syrup under: Others are fried over a smart Fire, till the Rind can be rubbed off by washing in Water; they are then boiled whole in Sugar and Water. They may be boiled in Water till the Rind can be torn off; drain them, prepare some Sugar *au Caramel*, and roll the Peaches in it gently until they are done; put them into the *Compotier*; add a little Water in the Pan to gather the remaining Sugar, and pour it upon the Peaches. This is mostly done with latter Fruit.

De

De Verjus & Muscat.

Compote of Verjuice and Muscadine Grapes.

THIS is done when the Grapes are almost ripe; grain them, and put them in Water ready to boil; take them off as soon as they change colour, and add a little cold Water to refresh them; let them cool in this Water, and it will bring them to their first natural green; to a pound of Grapes, boil half a pound of Sugar with a little Water; when the Sugar is properly melted, put the drained Raisins therein, and boil them together a moment; take them off the Fire, and skum them with bits of paper; put the Verjuice in the *Compotier*, and reduce the Syrup to what consistence you think proper to pour upon the Grapes. When the Grapes are out of season, boil some of the preserved Liquid; warm it in some of the Syrup, and a little Water, and serve in the same manner.—Muscadine is made after the same manner; after boiling a little time, and draining, boil them a moment in Sugar, prepared *au petite Plume*, (eighth degree) half a pound of Sugar to a pound of Fruit.

Compôte de Prunes.

Compote of Plumbs.

THERE are but few sorts of Plumbs in England that will bear boiling. Green Gages are in the first perfection for this purpose, though neither they, nor any others must be thoroughly ripe for it; also the Mirabel Plumb, and a few others, mostly of foreign appellation: Boil them a little while in raw Sugar and a little Water, according to their ripeness; skim it when cooling with bits of paper, and reduce the Syrup according as you propose to keep them; if for present use, it is sufficient to make a good palatable Syrup: Serve hot or cold. The best method for preserving is to prick them in several places, and scald them in boiling Water until they rise on the surface; take them off
the

the Fire, and let them cool in the same Water; cover the Pan, and put them on a slow Fire, which will bring them back to their proper colour; then drain them into cold Water, and boil them a Moment in Sugar *au petit Liffé*, (first degree;) leave them in the Sugar till the next day, and boil them a little more: When prepared after this manner, they will keep a long while.—Such sorts of Plumbs as will not bear boiling without breaking to a Marmalade, are only to be prepared for present use, and are soon done; scald them a moment in boiling Water; then boil them in Sugar and a little Water, and skim them in the same manner.

Compôte de Marons.

Compote of Chestnuts.

PRICK the Chestnuts in several places with the point of a Knife, to hinder them from cracking and flying out; broil them in Ashes, take off the Husks, simmer them some time in clarified Sugar, and add a Seville Orange-squeeze; when taken off the Fire, squeeze them a little before boiling in the Sugar, by which means they will take the Sugar the better: Do them gently, for fear they should crumble, and let them be in the Syrup a day or two, or more, before using.

Compôte d'Oranges douces.

Compote of sweet or China Oranges.

THEY are served as Compotes without any other preparation than peeling; slice them, and serve with cold light Syrup, or Powder Sugar over them; You may also serve them whole, peeled or not; prick them with a Knife in several places, and stuff as much Sugar in every one as they will admit; the Lemon is served after the same manner, using Sugar in proportion to its sharpness.

Compôte

Compôte de Zestes.

Compote of bits of Rinds of the same.

THEY are made with the Rinds of China or Seville Oranges; the first called *Orange douce*, the second *Begarade*; and Lemons in the same manner; peel them pretty thin, soak them in Water some time, and boil them in fresh Water till they are tender, which is known by their yielding to the touch; then pour them into cold Water a moment, drain them, and boil a little while in clarified Sugar; take them off the Fire, let them soak in the Sugar some hours, and boil again to bring the Syrup to a proper consistence.

Compôte de Tailladins.

Compote of Lemons, cut into pieces, quarters, more or less.

CUT Lemons into quarters, take out all the fleshy part to the thick Rind, and boil them after the same manner as before: For these sorts of Compotes, clarify the same weight of Sugar as Fruit.—Both sorts of Oranges and Lemons are done after this manner, either whole, in halves, or quarters. Observe to soak them a long while in several Waters before boiling, which draws the bitterness out of the Rinds, and makes them much more tender.

Compôte de Cerises.

Compote of Cherries.

CUT the Tails to about half; if they are very ripe, they require only a quarter of a pound of clarified Sugar to each pound of Cherries; if not, they require more; boil the Sugar to a Syrup, put the Cherries to simmer a little while in it, then take it off the Fire, skim it with Paper, and dress them in the Compotier, the Tails upwards.—This is meant for present use: Such as are to be kept, the Syrup ought to be refined more

more, and still they require to be boiled a moment pretty often: Morellas require more Sugar, and are almost the only Cherries fit for Preserves in England, whether in Sugar or Brandy, or dried either with Sugar or without.

Compôte de Groseilles.

Compote of ripe Goosberries.

PREPARE the Sugar to the eighth degree, (*petite Plume*;) put the Goosberries in it to boil a moment, and let them cool before you skim them, if for present use: If for keeping, refine the Sugar still more by boiling.—This is also done with red Currants, which are called by the same name, only distinguishing the colour, viz. red, and may be done without being grained, (that is, in bunches) boiled, and served in the same manner; indeed they require rather more Sugar, and are never used for this purpose until they are ripe.

Compôte de Groseilles vertes.

Compote of green Goosberries.

GIVE them a little cut on one side to squeeze out the Seeds, and put them into hot Water to scald till they rise to the top; then put some cold Water to them, and a little Salt, to bring them to their natural green; simmer them a while in clarified Sugar, and let them rest in it some time to imbibe the sweet; take them out with a Skimmer, and put them into the Compotier; reduce the Syrup to a good consistence, and pour it upon the Fruit.—This is for green Goosberries; but if you use preserved ones, warm them in their own Syrup and a little Water, and serve hot or cold.—These will not keep long, particularly if they have been warmed again: If exposed to the air any time, they lose their colour; and so do the generality of other Fruits.

Compôte

Compôte de Framboises.

Compote of Raspberries.

PREPARE the Sugar *à la grande Plume* (ninth Degree); take it off the Fire, put the Raspberries to it, and stir the Pan gently to mix them in the Sugar without bruizing; let them imbibe the Sugar about a quarter of an hour, then give them a boiling before using.—This Fruit being of a very strong flavour of itself, it is commonly mixed with red Currants, or some other Fruit.

Compôte de Fraîses; Strawberries. Is done after the same manner mostly, but the Fruit requires no mixture.

Des Gateaux.

Of Cakes.

FOR all the following Flour-cakes, make a Paper-case to what bigness you think proper; have always some Whites of Eggs ready beat up with powdered Sugar, to rub the Paper round, and to mix with the Cake; by which you may make it as light as you think proper: It must be pretty thick of Sugar.

Gâteau de Fleurs d'Orange.

Green Orange-flower Cake.

TO half a pound of the Bloom well picked, prepare two pounds of Sugar, *au grande Plume*, (ninth Degree) and put the Flowers into it to yield their Juices; (this refreshes the Sugar greatly, and therefore it must be boiled again to the same Degree) take it off the Fire, work it well with a flat wooden Spoon, and put it again on the Fire an instant; as soon as it begins to rise, put in the Whites of Eggs and Sugar beat up together, mix all well directly, and pour the Mass into a Paper-mould; hold the bottom of the Pan over at a
O o certain

certain distance, to mak^e it rise by the h^{eat}, and bake in a very mild Oven.

De Fleurs d'Oranges Pralinée: Orange-flowers dried and preserved. Take half a pound of these to a pound and a half of Sugar, prepared as the first, and finish after the same manner. — This Cake may be done also with a proportionable quantity of Orange-flower Water.

Gâteaux de Violettes & de Jasmins.

Violet or Jessamin Cakes.

THEY are made after the same manner, the only difference being in the quantity of Sugar; one pound and a half of Sugar prepared as the former to half a pound of picked Violet or Jessamin Flowers.

Gâteaux grillés. Put a little Powder-sugar into the Pan, without Water; give it a broiled taste; then add a little Water and Sugar, and boil to the former Degree, adding two pounds of Sugar to half a pound of Orange-flowers; finish this as the former.

Des Grillages.

Of Broilings.

(These are what are commonly called burnt Almonds.)

Grillage de Bigarades.

Broiled Orange-chips.

THESE are made with the Rind of Oranges or Lemons, after the Juices are used for other purposes. Cut the Rinds into thin small fillets, boil them a little while in Water, and drain and put them into Sugar prepared to the ninth Degree, (*grande Plume*) stir them well till they take a good colour, and then drop them on a Baking-plate like Macaroni-drops; (the Plate must

must be first rubbed with Oil) strew a little Powder-sugar over, and dry them in the Stove. The proportion is half as much more Sugar as Peels.

Grillage de Citrons.

Broiled Lemon-chips.

CUT or scrape the Rind very thin; do not boil it in Water as the last, but put it raw into the Sugar, prepared to the ninth Degree, (two parts of Sugar to one of Lemon-peel) add a good Lemon-squeeze before you finish on the Baking-plate.

Grillage d'Amandes.

Broiled Almond-chips.

SCALD the Almonds in warm Water, peel them, and cut them into halves, or quarters, or they may be done whole; put them into the Pan with an equal weight of Sugar, and a little Water; boil them, stirring them about till they crackle; continue stirring to make them take the Sugar and turn to a good broiled colour; spread them on a Baking-plate slightly rubbed over with Oil, and dry them in a slow heat.—For the sake of variety, you may also spread Nonpareils of different colours on the Baking-plate, and strew some more over; or give them a tofs in a Pan in any colour; finish the same.

Grillage de Pistaches.

Broiled Pistachio-nuts.

SCALD as sweet Almonds, and mix them with as many Almonds; follow the same method in the broiling: When they are ready for the Baking-plate, strew them with Nonpareils, mixed with a little Aniseed, dried preserved Citron chopped very fine, and the same over; dry them as before.

Grillage d'Avelines: Of Filberts. They are done in the same manner as the Almonds, from the beginning to the end; and so may any sorts of Seeds or Kernels.

Des Gaufres, Cornets, & autres Pâtes.

Of Wafers, and other Pastes.

What is here meant by *Cornets*, (Horn) is the thin Dutch Wafers, twisted like a Horn.

Des Gaufres.

Of Wafers.

THE most fashionable are those made with Cream. Mix as much fine Powder-sugar as good Flower, with a little Orange-flower Water; put this into a proper Vessel, and pour some good Cream to it by little and little, stirring it very well with a Spoon to hinder it from forming into lumps, and add as much Cream as will make the Paste or Batter pour out pretty thick from the Spoon.—This is also made with Spanish, or sweet Wine: Mix an equal weight of Sugar-powder and Flour as before, and work it with one or two new-laid Eggs, and sweet Wine sufficient to make the Batter of the same consistence as the first.—They are also done with Butter: Use the Flour and Sugar as usual, add a little rasped Lemon-peel, and a few drops of Orange-flower Water; mix as before by degrees, with very good Butter melted in a little Milk until it comes to the same consistence as others: The Paste being prepared after this manner, of either kind, warm the Wafer-iron on both Sides, and rub it over with some Butter tied in a Linen Bag, or a bit of Virgin-wax; pour on a spoonful of the Batter, and bake over a smart Fire, turning the Iron once or twice, until the Wafer is done on both sides of a fine brown colour; if you would have them twisted, put them upon a mould ready at hand for that purpose; put it up directly

rectly as you take it out, and press it to the shape of whatever form you please, and so continue; always keep them in a warm place.

Gaufres au Caffé.

Wafers, with Coffee.

TO a common Table-spoonful of ground Coffee, put a quarter of a pound of Sugar-powder, and a quarter of a pound of fine Flour; mix them well with good thick Cream as the preceding: You may also put a little Salt to either.

Des Cornets. They are done with the same preparation as the first or second, only a little more Liquid: As soon as you take them out of the Iron, twist them to what shape you please, and they will remain so in cooling.

Des Gimbelettes.

Of Jumbals, or Buns.

PUT half a pound of Flour upon the Table; make a hole in the middle, and put therein six ounces of fine Sugar-powder, a small glass of Orange-flower Water, and as much Brandy; work these to a malleable Paste, adding a little Water, if the Liquid already used is not sufficient; form the Jumbals to what shape you please, put them in Water ready to boil, stir them about, and as they rise to the surface, take them out with a Skimmer, and drain them on a Sieve; bake them in a moderate Oven; when done of a fine colour, take them out, and glaze the tops with Feathers dipped in the clear Liquid of Whites of Eggs beat up. This Water is found under the Froth after settling a little; and it will dry with the heat of the Buns.

Pâte de Vin d'Espagne.

Spanish Wine Paste.

TO make a proper Paste for any sort of Designs or Flowers in moulds, work a little fine Flour with some Orange-flower Water, one, two, or more new-laid Eggs, according to the quantity proposed, Butter accordingly, and Spanish Wine only sufficient to keep the Paste pretty firm; form it to what shape you please, or in moulds, and bake to three parts in a mild Oven; take them out to glaze with hot Sugar prepared *au grande Plume*, and put them again into the Oven to finish the baking and colouring.

Pâte pour des petits Ronds.

Paste for small Hoops or Rings, &c.

BEAT up Whites of Eggs with Sugar-powder, and a little Orange-flower Water; soak it on the Fire till it comes pretty dry; form the Rings to what bigness you think proper, or in lumps, as Macaroni-drops, or any other forms; lay them upon white Paper, and bake in a very moderate heat; make them of what colour you think proper, by colouring the Paste.

Des Mouffelines & Meringues.

Coloured Paste diversified.

(This is what is commonly called Rock Sweet-meat.)

FIRST prepare different colours as directed, page 539, dissolve an ounce of Gum-dragon in the colours, and sift it in a Cloth with expression; pound it in a Mortar with Sugar sufficient to bring it to the consistence of a supple Paste; form this Paste in what manner you please, in the shape of Fruits, or Rocks, Pyramids, or any thing else; join them with Caramel Sugar, and dry them in the Stove, or in any moderate heat.

Des

Des Meringues.

Batter of Whites of Eggs.

TAKE White of Eggs well beat up, as much Sugar as will make it of the consistence of a thick Batter, and a little rasped Lemon-peel; drop it in small drops upon white Paper, strew Powder-sugar over, and bake in a very moderate heat: When done, glue two drops together with Caramel Sugar, and put a bit of Sweet-meat between: This is made of what size is most agreeable.

Des Massépins & Macarons.

Sweet Paste of different Fashions.

Massépins.

Eatable or Sugar Paste.

TO make the first: (see Almond Paste, page 533.) Roll it about the thickness of a half crown, and cut it to what size you think proper, either to bake singly on Paper, or in Moulds of any shape.

Massépins en Laqs d'Amour.

Sweet Paste in Lover's Knots.

ROLL the Paste pretty thin, cut it lengthways with a Paste-cutter like a ribband, and twist it like a lover's knot; join it with Yolks of Eggs beat up where it ought to join, and baste it over with Whites of Eggs and Sugar beat together: You may also beautify it with any colours, either Liquid or Nonpareils.

A la Dauphine. Cut it much as the former, and twist it in rings or what designs you think proper; dip it in Cherry Marmalade beat up with Whites of Eggs, and strew Sugar-powder over each Parcel upon the Paper; stick a preserved Cherry in each, or any other Fruit, and bake in a moderate heat.

Au Verjus. Work the Paste into the form of small cups or baskets; when dried, put in one or two Verjuice Grapes preserved in Syrup: Do the same with any other liquid Sweet-meats.

Massépins à la Reine. Cut bits of this Paste the bigness of shillings, or larger, and a small hollow in the middle, to contain a little Marmalade of any kind; cover it over with the same, wetting the borders with Yolks of Eggs to make them stick together; bake as usual, and when done, glaze with a white Glaze. See *Glaze Royal*, in Paste Articles.

A la Saint Cloud. Roll the Paste about half an inch thick, and cut it into the form of buttons; put them upon white Paper under a Brazing-pan, covered over with a little Fire; when done on one side, dip the undermost side in Marmalade beat up with Whites of Eggs, and strew Sugar-powder over, (this side must be uppermost) and finish baking in the same manner.

Au Chocolat. Make a Paste as directed for Chocolate Paste, page 537; add some pounded Chocolate beat up with Whites of Eggs; work it together, and form it into what flowers or shapes you please.

Au Pistache. They are done after the same manner, with Pistachio-nuts pounded, and mixed as the last.

Au Cannelle: With Cinnamon. Cinnamon-powder beat up with Orange-flower Water, and mixed with the Almond Paste.

A la Fleur d'Orange. With dried preserved Orange-flowers pounded.

Massépins vole au Vent. Meaning very light to fly in the Air.

POUND an equal weight of Sugar, prepared à la grande Plume, (ninth Degree) and sweet Almonds; put

put the Almonds to it over a slow Fire, and work them with the Sugar until it quits the Pan by dryness; when cold, pound it with a little rasped Lemon-peel, raw Sugar, and a few Whites of Eggs; dress it upon Paper of what form and bigness you please, and bake in a very moderate heat.

Massépins de Cerises.

Of Cherries.

BRUISE half a pound of fine ripe Cherries, sift them in a Sieve, and put the Marmalade to a pound of sweet Almonds pounded, and a pound of Sugar; work them on the Fire till quite dry; let the mass cool, and pound it in a mortar with three or four Whites of Eggs, and a little raw Sugar; finish as the last.

De Framboises: Of Raspberries. They are done the same, except that the Raspberries are put to the Sugar and Almonds without sifting.

De Fraises: Of Strawberries. The same as the last; glaze some with a little of their own Marmalade for Variety.

Des Macarons. Commonly called Macaroni-drops.

POUND some sweet Almonds very fine, and a few bitter ones with them; add pounded Sugar, and a few drops of Orange-flower Water while pounding, for fear they should turn oily; when done, mix them with their weight of Sugar, and some Whites of Eggs beat up, four to each pound of Almonds and Sugar; when this is all well worked together, drop it upon white Paper in small nuts, and bake in a soft Oven; they require but a short time. When done of a fine colour, you may glaze some with white Glaze, or any other colour: They are more useful without glazing, as they make a part in many Pastes, and in most Creams.

Macarons

Macarons en Canellon.

Longways, Macaroni Biscuits.

POUND half a pound of sweet Almonds, with a little Whites of Eggs instead of Orange-flower Water; mix to half a pound of raw Sugar-powder, two ounces of Rice-flour, four Whites of Eggs beat up as usual, and dress them upon white Paper in the form of Sausages; bake in a soft Oven, and glaze with what you think proper, or you may omit the glazing.

Macarons au Liquide.

With Cream or Marmalade.

THEY are prepared as the first, except the bitter Almonds; when dressing upon the Paper, make a small cavity in the middle, to put a little Marmalade or good thick Cream in; cover the hole with the same Paste, and finish as usual.

Des Biscuits.

Of Biscuits.

TAKE new-laid Eggs, or as fresh as possible; put eight of them in a Scale, and weigh as much Sugar against them; take out the Sugar, and put the weight of four Eggs of Flour; if you would have them very light, only put Flour to the weight of three Eggs; take out three of the Yolks, and put in three other Whites instead; put the Yolks by themselves in a Tureen, with some rasped Lemon-peel and the Sugar; beat them up a long while together, then add the Whites also well beat up, then the Flour by little and little, to mix it the better; pour this preparation into Paper Cases of what form and bigness you please, strew some fine Sugar-powder over to glaze them, and bake in a very moderate Oven.

Biscuits

Biscuits à la Cuillere.

Spoon-biscuits.

THE former composition serves for these, and they only differ in shape: Take a small spoonful of it, and spread it longways upon the Paper; strew a little Powder-sugar over, and bake as the last.—You may also mix dried preserved Orange-flowers chopped very fine with the rasped Lemon in the composition.

Biscuits de Fruits confits.

Biscuits of preserved Fruits.

TAKE dried preserved Fruits, such as Apricots, Verjuice Grapes, Plumbs, Oranges, and a little Orange-flower Marmalade; pound them together, and sift in a Sieve; then mix Yolks of new-laid Eggs, and fine Powder-sugar therewith, till it comes to a supple Paste, not too liquid; bake them upon Paper as the last,

Biscuits à la Fleur d'Orange.

Orange-flower Biscuits.

MIX up three spoonfuls of Orange-flower Marmalade with six Yolks of new-laid Eggs, and rasped green Lemon; add twelve Whites of Eggs well beat up, and a quarter of a pound of fine Flour; when all is properly mixed together, bake in Paper Cases; when done, glaze them with a white Glaze.

A la Duchesse. They are done with Rice-flour sifted as fine as possible, dried Orange-flower preserved and chopped very fine, rasped Lemon-peel, a quarter of a pound of Flour to one pound of Sugar, six Yolks, and twelve Whites of Eggs well beat up; finish as the last. You may also add any sorts of dried Fruits, mixed with a little of their own Marmalade, and the same quantity of each different article.

Biscuits

Biscuits d'Amandes.

Almond Biscuits.

POUND a quarter of a pound of sweet Almonds, dropping in a little Whites of Eggs in the pounding to hinder the Almonds from oiling; add three quarters of a pound of fine Sugar mixed with Whites of Eggs beat up, till it comes to a good malleable Paste; bake it upon Paper made in what form your fancy leads, either in the Oven, or under a Brazing-pan Cover, with a little Fire over; when done the uppermost side, glaze the under side with a white Glaze, and finish with the glazed side uppermost.

Biscuits de Chocolat.

Chocolate Biscuits.

POUND about a quarter of a pound of Chocolate, and mix it with four Yolks of Eggs, and half a pound of fine Powder-sugar; add eight Whites beat up, and a quarter of a pound of Flour; pour them upon the Paper with a Spoon of what length or bigness you please.

Another method with Chocolate. Make a Paste with much the same quantity of Chocolate, six Whites of Eggs, and Sugar sufficient to make the Paste pretty firm; dress it in flowers, designs, or moulds, according to imagination and fancy, and bake as the Biscuits.

Biscuits à la Glace.

Iced Biscuits.

MAKE a composition as directed for *Biscuits de Turin*, page 430, which bake in large Biscuit-moulds; when cold, take up the upper part handsomely without breaking it, and use the Inside-crumbs as directed in *Bonnet de Turquie à la Glace*. The Ice being ready, put the Biscuits in Paper-moulds, and serve directly.

Biscuit

Biscuits de Pistachies.

Pistachio-nuts Biscuits.

THEY are done in the same manner as those of Almonds; as are those also of *Avelines*, viz. Filberts.

Des Ouvrages d'Amandes, et de Pistaches.

Of the different Preparations of Almonds and Pistachio-nuts.

Amandes à la Praline.

Dried, preserved, or burnt Almonds.

THEY are done with sweet Almonds without scalding; rub them well in a Cloth to clean them properly, and put them into a Frying-pan, with as much weight of Sugar, and a little Water; keep them on the Fire, stirring continually, until they crackle and fly about, and the Sugar begins to colour; stir them about gently to gather the Sugar, and leave them in the Pan to dry about two hours in the Stove, or any moderate heat.

Amandes à la Praline rouges.

Red Colour.

PREPARE them as the first, until they have taken the Sugar, and are ready to be taken off the Fire; put the Almonds upon a Sieve, with a Dish under; take the Sugar that drops, and put it into the same Pan, adding a little fresh; refine it till it comes to the twelfth Degree; (viz. *au Cassé*) then take Cochineal-colour sufficient to tinge the Almonds, and put them therein; give them a few turns over the Fire in the Sugar, and finish as the first.

Amandes

Amandes soufflées.

blowd or raised Almonds.

SCALD a few Almonds, and pound them to about half as fine as for Biscuits; beat this with Lemon-juice, Whites of Eggs, and Powder-sugar, and drop the composition on Paper, in the bigness of Almonds; dry in the Stove, or a mild Oven.

Another fashion of preparing sham Almonds, is, when scalded, to cut them into small Fillets; and mix them with rasped Lemon-peel, Whites of Eggs, and Sugar, sufficient to make a pretty firm Paste; roll it in the shape of Almonds, and finish either as the first or last: They ought to be picked from the Paper while warm.

Amandes masquées. Warm the Almonds as you peel them, and while warm dip them one by one in Sugar *au grand Perlé*, (fourth Degree) and strew them with Nonpareils of different colours; dry them as usual.

Prâlines blanches.

Sugar Almonds, white.

SCALD and peel the Almonds, and put them into the Pan, with Sugar prepared *au grand Boulet*, (eleventh Degree) boil them a moment in it, and take them off the Fire before the Sugar changes its colour; stir continually, as long as the Sugar sticks to the Pan; if it cools too soon, put it on the Fire again, and roll the Almonds in it as before.

Tourons; so called for being made like round drops. Chop the Almonds after they are scalded, and put them on the Fire, with a little Sugar, and rasped Lemon-peel; then let them cool, to mix with more raw Sugar and Whites of Eggs, until it comes to a pretty firm Paste; make little round bullets like Macaroni-drops, and dry them in the Stove as usual. You may

may also mix a few bitter Almonds with the sweet in the chopping: These are commonly called Ratafia Drops.

Amandes à l'Angloise.

Almonds, English Fashion.

MIX Almonds and Filberts scalded in equal quantities; chop half of the whole very fine, and of the rest only cut each in two or three slices; put the whole in double their weight of Sugar, prepared *à la grande Plume*, with some Lemon-peel rasped; stir the Almonds very well in the Sugar, taking it off the Fire, and add one or two Whites of Eggs; pour it in a Paper large enough to contain the whole, and cut it for use as you think proper, when baked as usual.

Pistaches au Caramel.

SCALD and wipe them very dry; cut each into quarters, strew them upon a Plate rubbed over with Oil, and pour a Caramel over them; turn them, and do the same over again upon the other side.—Another manner: Pound Pistachio-nuts, put them on the Fire, with half their weight of Sugar, stir it about, and keep them on a soaking Fire till the Sugar quits the finger for dryness; cut it into small bits, in the form of Pistachio-nuts, Almonds, or any thing else: If in shape of Fruits, stick a bit of wood to resemble the Tail, and dip each in Sugar-caramel; dry the Fruit upon Hurdles.

Des Marmelades.

Of Marmalades.

Marmelade de Pommes & de Poires.

Marmalade of Apples and Pears.

PEEL Golden Pippins, and cut them into thin slices; boil them in a little Water till very tender, and sift in a Sieve; put the Marmalade on the Fire to reduce

duce the liquid; then add as much weight of Sugar *la grande Plume*, simmer a little while on a slow Fire, stirring continually, to incorporate it with the Sugar; pour it into the Pot, and let it cool very well before covering.—That of Pears is done the same.

Marmelade d'Orange.

Orange Marmalade.

THIS is mostly made with China Oranges: Cut each into quarters, and squeeze out the Juice; take off the hard parts at both ends, and boil in Water until they are quite tender; squeeze them to extract the Water, and pound them in the Mortar to a Marmalade to sift; mix it with an equal weight of raw Sugar, and boil till it turns to a Syrup: The proportions are, for keeping, two pounds of Sugar to one pound of Marmalade.

Of Plumbs. Stone them, and boil a moment with a little Water; sift as the former; soak the Marmalade a little while on the Fire, and then mix it with as much Sugar *au Cassé*, (twelfth Degree) and finish as before.

Marmelade d'Abricots.

Apricot Marmalade.

PEEL and stone them, and pound the Kernels separate; boil the Apricots on a clear Fire, with a little Water, and three quarters of a pound, or a pound of Sugar to each pound of Fruit; (this is to be judged of according to their ripeness) bruise them in the boiling with a wooden Spoon, and boil till it sticks to the fingers pretty hard, by joining two together; then take it off the Fire to put into Pots, adding the Kernels to it a moment before.—It is also done by boiling the Apricots to a Marmalade alone, and mixing with an equal weight of Sugar *au Cassé*; boil a moment to mix together, and finish as the first.



Marmelade

